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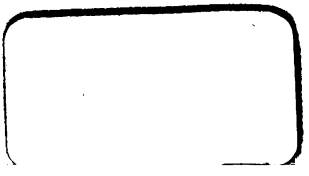

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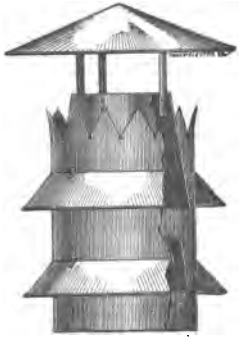

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CHOICE RECEIPTS.

BREAD.

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Yeast.—Six large potatoes peeled, small handful of hops (in a bag) boil in three quarts of water. Mash the potatoes dry and light and add one cup of sugar, one tablespoonful of salt, two-thirds of a pint of flour. Strain over it boiling hot water in which the potatoes and hops were boiled. When luke warm add one cup of good yeast and let it rise. Keep in a close jar in a cool place.

White Bread.—Take three pints of flour, rub in one tablespoonful of lard, one teaspoonful of salt, one-fourth cake of compressed yeast (dissolved in water), or one-half cup of yeast, mix with warm water or milk if the milk has been boiled. Mix well with a knife and rise in a warm place over night. This will make one loaf and one pan of biscuit. Let the biscuit and bread rise one-half hour or more after putting in the pan.

Graham Bread, (very nice).—Two quarts of flour (Wheat), salt, two quarts of flour (Graham), two tablespoonfuls of molasses, one cake of compressed yeast. In summer mix with *cold* water, in winter with *warm*.

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Stir it well with a spoon at night. In the morning mix on bread-board with flour. Let it rise well before baking, and bake thoroughly.—*Mrs. Waterman.*

Before putting raised biscuit in the pan rub them with melted butter, then, in taking from the pan they will fall apart.—*Mrs. Caldwell.*

Brown Bread.—Two cups of Indian meal, one cup of Rye meal, one-half cup of molasses, one cup of raisins, one teaspoonful of soda, a little salt. Steam three hours or more. Scald Indian meal at night with as little water as possible, when cold add Rye, salt, raisins (if you like), and half cup of yeast, or one-fourth cake of compressed yeast. In morning add molasses and soda. This must not be thin enough to pour.

Brown Bread.—Two cups of Indian meal, two cups of Rye meal, one-half cup of molasses, one pint of sour milk, one teaspoonful of soda, a little salt. Bake slowly three hours.—*Mrs. Marshall.*

Brown Bread.—One pint of sour milk, one cup of molasses, one heaping teaspoonful of soda, one and one-half cups of Indian meal, one and one-half cups of Rye meal, one and one-half cups of flour, some salt. Steam four hours.—*Mrs. Cushing.*

Parker House Rolls.—Sift one quart of flour, into that rub a piece of butter the size of a large egg, one teaspoonful of salt, one tablespoonful of sugar, scald two-thirds of a pint of milk; when nearly cold add one-half cup of yeast or one-fourth cake of compressed yeast (dissolved in water). Make a hole in the flour and pour in the milk and yeast, let it stand one hour, then

mix well and let it rise in a warm place till noon, cut down with a knife and let it rise again till four o'clock. Roll out and cut with a biscuit cutter one quarter inch thick, put on small piece of butter and fold over like a roll. If you prefer you can place one roll upon another putting butter between, instead of folding over; let this stand two hours. Bake in a quick oven twenty minutes. —*Mrs. Caldwell.*

Yeast Powder Biscuit.—One quart of flour, two teaspoonfuls of salt, one-third of a cup of butter, three teaspoonfuls of baking powder (Royal), two large cups of milk. Roll out, using as little flour as possible and bake immediately in a quick oven fifteen minutes. Before baking put two biscuit together with a small piece of butter between.

Roman Bread.—Take some raised dough, roll it out, put in a layer of butter as for pie-crust, fold together, add another layer of butter, set it away for two or three days. Then cut off a piece, roll it in the hands long and about as large as a finger, sift a little Indian meal over each piece and bake.—*Miss Proctor.*

Indian Sponge Cake.—Three cups of milk, three cups of Indian meal, two tablespoonfuls of molasses, one and one-half cups of flour, two teaspoonfuls of soda, salt.—*Miss H. B. B.* This is an old fashioned cake and *very* nice.

Rye Drop Cakes.—One cup of flour, one and one-half cups of Rye meal, one teaspoonful of salt, one tablespoonful of sugar, stir three well beaten eggs into a pint of milk, then add gradually to the other ingredients.

Half fill earthen cups, put them in an old pan, set in the oven and bake one hour.—*Mrs. Vinson.*

Rye Muffins.—One and one-half cups of sour milk, one and one-half cups of Rye meal, one and one-half cups of flour, one egg, one teaspoonful of soda, four spoonfuls of molasses, a little salt.—*Mrs. C. Smith.*

Graham or Rye Cup Cakes.—Two cups of Graham or Rye, two tablespoonfuls of flour, one tablespoonful of sugar, one egg, two cups of milk, two teaspoonfuls of cream of tartar, one of soda. Bake in tin cups. —*Mrs. Partridge.*

Mrs. Rogers' Breakfast Corn Cake.—One cup of flour, one-half cup of meal, one-half cup of sugar, one cup of milk, one egg, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Bake in a quick oven. —*Mrs. Rogers.*

Pop-overs.—One quart of flour, one and one-half cups of milk, one tablespoonful of sugar, one tablespoonful of butter, two teaspoonfuls of yeast powder.—*Mrs. King.*

Corn Cake No. 2.—Two eggs, two cups of white Indian meal, one-half cup of flour, one tablespoonful of sugar, two cups of milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Bake in a quick oven. —*Mrs. Cushing.*

Pop-overs.—Three eggs, one and one-half pints of milk, one quart of flour, a little salt. Bake in cups forty minutes.—*Mrs. J. Smith.*

Tea or Breakfast Cake.—Three and one-half cups of flour, one-half cup of sugar, one egg, a piece of butter the size of an egg, one pint of milk, two teaspoonfuls of cream of tartar and one of soda, sifted in with the flour; bake twenty minutes.

Muffins, simple but good.—One cup of sour milk, two full cups of flour, two tablespoonfuls of molasses, a little salt, one-half teaspoonful of soda. Beat well and bake in a quick oven.—*Mrs. Brackett.*

Flour Muffins.—Two eggs, two cups of milk, three and one-half cups of flour, a piece of butter the size of an egg, one teaspoonful of cream of tartar, one-half teaspoonful of soda, a little salt and one-half cup of sugar. Bake in rings or gem pans.—*Mrs. Spurr.*

Raised Muffins.—One quart milk, one cup yeast, nine cups flour, butter size of a walnut, four eggs, tablespoon salt. Make a batter with milk, butter, yeast and flour; beat eggs, stir in, put in a warm place to rise in four hours or they can be made in the evening and left to rise over night. Bake in buttered muffin pans after standing one hour, or fry in muffin rings. Use a little less flour when made to fry. This receipt will make four dozens.

Zephyrinos.—Flour, one quart; butter, two heaping spoonfuls, fine white sugar, one spoonful; a little salt. Mix with cold water stiff enough to roll out *very thin indeed.* Cut with a sharp cutter any size wished, usually as large as a tumbler or even larger. Prick with a fork and bake in a quick oven.—*Miss Proctor.*

Strawberry Short Cake.—One pint of flour, one cup of milk, one-third of a cup of butter, one teaspoonful of salt, one teaspoonful of sugar, two teaspoonfuls of baking powder. Mix the flour, salt and baking powder together, rub the butter into the flour, add the milk, divide in two parts, bake in tin pie plates, putting butter between the two parts; bake immediately in a quick oven fifteen minutes.

Cut fine one box of strawberries and add two-thirds of a cup of sugar, let this stand while the cake is baking, split the cake and add the strawberries, serve with whipped cream.—*Mrs. Caldwell.*

Strawberry Short Cake.—One quart of flour, one pint of milk, one cup of sugar, butter size of an egg, salt, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Bake quick.—*Mrs. Hamilton.*

Apple Bread.—One quart of flour, butter the size of an egg, rubbed together. Make a hole in the flour and add one cup of milk and one fourth cake compressed yeast. Do this at night. In the morning add one egg, and cup of sugar, and enough milk to make a soft dough; let it rise. In P. M. put on shallow pans. Put in part of the dough and then a layer of sliced apples and add cinnamon and sugar; then put in rest of dough and a layer of apples with cinnamon and sugar for top. Let it rise two hours and bake in hot oven for tea. The apples should be pared, quartered and sliced until half an inch thick. Arrange regularly lapping one over the other.

Berry Cake.—One cup of sugar, a little piece of butter, one cup of sour milk, butter milk or new milk,

three eggs, (very nice with but one,) small teaspoonful of soda, two and one-half cups of flour, one pint of berries.

Pan Cakes.—One pint of sweet milk, one cup of sugar, two eggs, a little salt, nutmeg and cinnamon, one teaspoonful of cream tartar and half teaspoonful of soda, sifted in with the flour, stiff enough to drop from the spoon. Fry in hot lard.—*Mrs. J. N. Brown.*

French Toast.—Dip slices or stale bread (baker's bread is better) in eggs and milk beaten together. Fry both sides brown on a buttered griddle.

Berry Cake.—One pint of flour, half cup of sugar, cup of milk, one egg, piece of butter size of an egg, teaspoonful of soda, two teaspoonfuls of cream tartar, cup huckleberries. Eat warm.—*Partridge.*

Junkets.—One and one-half cups of Indian meal, a handful of flour, one-half teaspoonful of soda, one teaspoonful of salt, boiling water to make a thick batter. Take care that every particle of meal is scalded. The flour may be mixed smooth in a little milk before being added. Fry on a griddle with a good deal of lard.—*Mrs. Smith.*

Buns.—Three cups of flour, one-half teaspoonful of salt, one-half cup of sugar, one tablespoonful of butter, two tablespoonfuls of yeast, one-half nutmeg, mix all together and set to rise over night. In the morning add one egg, two-thirds cup of currants, two cups more of flour; at noon form into buns with the fingers well buttered and rise two hours. Brush with the white of an egg and bake.

Apple Fritters.—One pint chopped apples, one egg, one tablespoonful of sugar, one and one-half pints milk, flour to make a batter, one-half teaspoonful of soda. Fry as you would griddle cakes.

Rice Griddle Cakes.—One cup of soft boiled rice, three eggs, butter size of an egg, one cup of milk, one cup of flour, one-half teaspoonful of soda.

Squash Griddle Cakes.—One pint of strained squash, one-half cup of sugar, one-half cup of butter, one cup of yeast, three pints of flour, one teaspoonful of salt, one-half teaspoonful of soda. Have it thicker than batter. Let it rise over night.—*Mrs. Franklin.*

Indian Griddle Cakes.—Two cups of meal, one cup of flour, two eggs, one teaspoonful of salt, one pint sweet milk, one-half teaspoonful of soda. Scald the meal with boiling water, then add eggs &c.

Sour Milk Griddle Cakes.—One pint sour milk, two teaspoonfuls of soda, three eggs, flour enough to make a soft batter, one-half teaspoonful of salt.—*Mrs. Caldwell.*

Waffles.—One quart of milk, four eggs, one large tablespoonful of butter, a little salt, flour to make a thin batter.

BREAKFAST AND TEA DISHES.

Bread Omelets.—One cup of fine bread crumbs, one cup of milk, six eggs well beaten, one slice of onion chopped very fine, small sprig of parsley, pepper and

salt. Bake in a quick oven fifteen minutes.—*Mrs. S. A. Andrews.*

Stuffed Eggs.—Six hard boiled eggs, one raw egg, two tablespoonfuls of milk, one large teaspoonful of butter, salt and pepper to taste, a few drops of onion juice if you like. Cut eggs in halves the length of the egg, take out yolks, which should be dry, and mash fine; add butter, and half of white of uncooked egg, then add seasoning and fill the whites of the egg with this mixture, and put them together. Be sure and fill the white *very* full so that when the two parts are put together the space is entirely filled. Then put the rest of the uncooked egg with filling and beat well together. Cover the eggs with this mixture and then with bread crumbs, and fry a golden brown in boiling fat.

Scotch Eggs,—One cup of ham chopped fine, one-third cup of stale bread crumbs, one-third cup of milk, one-half teaspoonful of mixed mustard, red pepper enough to cover a silver five cent piece, raw egg well beaten. Boil bread and milk until a smooth paste, then stir in the other ingredients. Cover hard boiled eggs with this mixture and fry brown in boiling fat two minutes. This will cover six eggs.

Omelets. — Three eggs, three tablespoonfuls of cream and a little salt. If you have no cream, and are obliged to use milk, add a small piece of butter. Rub the pan before using with coarse salt, butter it; when the egg is partly cooked turn half over. It will cook in about three minutes.—*Mrs. Cushing.*

Baked Omelet.—Four eggs, separate yolks and whites, two tablespoonfuls of flour, salt; add these to the beaten yolks, and mix thoroughly, into which stir a piece of butter (melted) the size of half an egg; beat the whites to a stiff froth, and stir in last. Have ready a buttered dish; bake in a quick oven and serve immediately.—*Mrs. Partridge.*

A NICE WAY TO COOK EGGS.—Butter a saucepan; break into it the eggs; do not crowd them; place in a slow oven until the whites are set. Thus treated, they are much more delicate than fried eggs.—*Mrs. Partridge.*

In dropping or frying eggs, put muffin rings in the pan and drop the eggs within the rings, this prevents the whites of the eggs from running.—*Mrs. Caldwell.*

Fish Relish.—Slice an onion into milk, and set it on the stove to scald, when the milk boils, remove the onion, and thicken with flour to quite a thick batter. Add a piece of butter the size of an egg, salt to taste. Mince, but not fine, cold boiled Cod, Halibut, or even Haddock will answer. Butter a dish, put into it a layer of milk, then a layer of fish, properly seasoned, then a layer of batter, and so on until the dish is filled, the upper laying being of batter, covered with crumbs, cracker or bread, and bits of butter on it. Bake twenty minutes to one hour, according to the size of the dish. Have a brown crust on the top.

The dish can be made *very* rich by scattering butter over each layer of fish, but with a piece of butter the size designated in the batter, and butter on top it will be found *reasonably* rich. The layer of batter to be as

deep as that of fish; add pepper if agreeable. There should be only a suspicion of onion as a general flavor, but there should be a *decided* flavor of something.—*Miss Proctor.*

Scolloped Fish.—Boil five pounds haddock twenty minutes, take out the bones and skin it, shred in fine pieces, let one quart milk, one-fourth onion, one piece of parsley come to a boil, skim out the onion and parsley, stir in one small cup flour mixed with one cup cold milk, and yolks of two eggs; season with one-half teaspoonful white pepper, half teaspoonful of thyme, salt, and half cup butter. Butter an earthen dish and put in one layer of fish, then one of the cream, then fish, then cream and finish with cream sprinkled with crumbs of cracker and cheese. Bake in one-half hour.—*Mrs. Caldwell.*

Very nice Baked Fish.—Boil a haddock weighing three pounds, *one hour.* Take out all of the bones, breaking the fish as little as possible; place it on a dish. One quart of milk, two tablespoonfuls of flour, a piece of butter size of an egg, one onion chopped fine, pepper and salt to taste, turn this over the fish and sprinkle with bread crumbs. Bake a good brown.—*Miss H. B. B.*

Fish Balls.—One pint bowl of fish picked fine, fourteen whole raw potatoes, two eggs, butter size of an egg, pepper. Put potatoes in a saucepan and fish on top, cover with boiling water, boil one-half hour, mash fine and light, add eggs, butter and pepper, drop from a spoon into boiling fat and fry a light brown.

Mackerel.—If boiled or baked, before sending to the table add butter the size of an egg and two-thirds of a small cup of sweet cream.—*Mrs. J. W. Partridge.*

Spiced Mackerel.—One dozen small mackerel, take one half pint salt, three tablespoonfuls of allspice, one tablespoonful of pepper, one teaspoonful of clove, mix all together, roll each fish in spice and put in stone jar, cover with vinegar, tie a piece of buttered brown paper over the top and bake eight hours.

French Meat Balls.—Chop cold roast beef very fine and season well with pepper, salt and nutmeg, to a full pint bowl of meat, use half a loaf of good size stale white bread cut in slices and lay in cold water, put a piece of butter size of an egg, in a frying pan and when melted add a third of a medium size onion chopped fine, and five tablespoonfuls of canned tomato, cook together then mix with the meat, squeeze as dry as possible the bread and add to the meat, mix well. Form in balls and fry brown in hot pork fat.—*Mrs. Fowle.*

Ham Sandwiches.—Select meat as free from gristle as possible. Use equal quantity of fat and lean; chop very fine and add to a quart bowl of the meat, one dessert spoonful of mustard and two-thirds of a teacup of vinegar. If the ham is not fat add a little butter. The bread should be cut very thin the crust having been closely shaved. Butter both slices of bread, spread the meat on to suit the taste.—*Mrs. Marshall.*

Devilled Ham.—Take the small pieces (fat and lean) of boiled ham, more fat than lean, chop very fine. Mix together two teaspoonfuls of mustard, three of sugar moistened with vinegar; mix all together. It should be moist enough to spread with a knife.—*Mrs. Partridge.*

Welsh Rarebit.—Melt one large teaspoonful of butter in a saucepan, then add one teacupful of cheese cut small, three spoonfuls milk, cook five minutes, then add one beaten egg, pepper and salt, have ready buttered toast and pour this over it and serve immediately.

Pressed Chicken.—Cut the chicken into four parts, boil tender in as little water as possible, when done remove all the bones and skin, chop, and season with butter, pepper, and salt, then add to it the liquor, which has been boiled down to just a sufficient quantity to moisten it; press it in a mould, when turned out of the mould cut in slices.—*Mrs. Partridge.*

Veal Loaf.—Three pounds raw veal one-fourth pound salt pork, chopped very fine, two eggs well beaten, one teacupful of powdered crackers, a small nutmeg, a little mace, two teaspoonfuls of pepper, a little sage, two teaspoonfuls of salt, grated peel and juice of one lemon, a small piece of butter. Knead all together, then put in a bread pan, pressing it solid to form a loaf. Bake in a dripping pan one and one-half hours, basting as roast meat. To be eaten cold.—*Mrs. J. N. Brown.*

Veal Loaf.—Three pounds raw veal, chopped fine, two eggs, six small crackers pounded, one tablespoonful of cream or milk, two of salt, one pepper, a small piece of butter, nutmeg or sage according to taste. Put in a bread pan, cover with bread crumbs and a little butter, bake two hours. Turn a little water in the pan.—*Mrs. Stone.*

Pressed Beef.—Two or three pounds of beef, such as you would buy for a stew, boil until tender, chop

it fine, season with salt, pepper and sage, then press it. —*Miss H. B. B.*

A NICE RELISH FOR TEA.—Boil a shin of beef all day or until the meat falls from the bones, then chop or pick fine and mix with salt and pepper, or any seasoning preferred and turn into moulds. When hard it should be quite a jelly; to be eaten cold.—*Mrs. J. M. S.*

A NICE WAY TO PREPARE BEEF.—Take round beef steak, cut into pieces as large as would be served at the table. Put layers into an earthen jar, season with pepper, salt, a little clove, and summer savory each layer until the jar is half or two-thirds full. Add a little lemon-peal if liked, cold water enough to cover it; cover closely, and bake four or five hours. Prepare the gravy as for roast beef.—*Mrs. Partridge.*

A NICE WAY TO PREPARE COLD MEAT.—Chop the meat, add salt, pepper, and a little finely chopped onion; fill a dish two-thirds full of the meat, put in a very little water and butter, or a little gravy if you have some left from the meat, then cover with mashed potatoes, lay bits of butter on the top, and bake one-half hour.—*Mrs. Rupp.*

Green Corn Pudding.—Twelve ears of green corn, one large spoonful of sugar, one spoonful of flour, one gill of milk, salt to taste, one egg. Bake till a nice brown. Cut the corn through the middle and press out the inside with a knife.—*Mrs. Vinson.*

SOUPS.

Soup Stock.—Five pounds clear beef cut from the lower part of the round, five quarts cold water. Cut the beef into small pieces, add the water and let it come to a boil slowly, skim carefully and set back, where it will keep at the boiling point from eight to ten hours; the last hour draw forward and let it boil gently. Strain and set away to cool. In the morning skim off all the fat and turn the soup gently into the kettle, being careful to keep back the sediments. To this soup add one onion, one stalk of celery, two sprigs of parsley, two of thyme, two of summer savory, two sage leaves, two bay leaves, twelve pepper corns, and six whole cloves. Boil gently from ten to twenty minutes. Season with salt and pepper and strain through a napkin. Five pounds of beef should make four quarts of soup.

Cream of Barley Soup.—One cup of pearl barley washed very clean, to which add three pints of soup stock, chicken is best, one small onion, one small piece of mace, one small piece of cinnamon. Simmer five hours; then rub through a sieve, and add one and one-half pints of cream, which has come to a boil, and if you choose you can use a tablespoonful of butter. If milk is used instead of cream, use two tablespoonfuls of butter, or part cream and part milk may be used. Season with pepper and salt to taste. This is very nice for an invalid.

Vinegar Stew.—Three pounds of clear meat, of any kind, two teaspoonfuls of whole cloves, two good sized onions, one teacupful of vinegar, salt to taste, and

water sufficient to cook. Stew four hours, and as the water boils away keep adding enough to cover it.—*Miss H. B. B.*

Mutton Broth.—A breast and neck of mutton, six quarts of water and boil nearly all day, strain and then put in the meat, threaded fine. The next morning skim off all the fat, add one carrot, one turnip and one small onion, salt and pepper, half a cup of barley and a tablespoonful of tapioca. Boil slowly three hours.

Mutton or Lamb Soup.—Put the meat with the bones in cold water with an onion, boil gently for several hours the day previous for using the soup, when cold remove all the fat, leave in some of the nicest pieces of meat, add rice, vermicelli, barley, or macaroni, according to taste, and pepper and salt, boil until the rice is soft.—*Mrs. J. N. Brown.*

Chicken Soup.—Let the liquor in which the chicken or fowl has been boiled remain until cold, then skim off the fat, and put with it half a cup of rice. Season to the taste with salt and pepper or sweet herbs. A few pieces of celery boiled with it gives it a fine flavor. Toasted bread buttered, cut in quite small squares and handsomely browned in the oven is nice to eat in it.—*Mrs. J. N. Brown.*

Black Bean Soup.—Take a shank of beef and boil several hours with an onion and one quart of black beans, season with pepper and salt, strain before serving.—*Mrs. J. N. Brown.*

French Soup.—Three pounds of round beef-steak minced very fine, then pour on it three pints of water, in

which a turnip, carrot, onion, (one or two of each), and four cloves, have been boiled. Let it simmer one-half hour, then strain.

French Vegetable Soup.—Take the liquor in which a leg of mutton or lamb has been boiled, remove the fat, and to about three quarts of the liquor put three onions, turnips, parsnips, and carrots, sliced thin or cut in dice. The carrots require boiling longer than the other vegetables.

Lobster Chowder.—Chop one lobster not very fine, pound three hard crackers and mix "Tom alley" together, put into this a piece of butter the size of a small egg, a little salt and cayenne pepper, work this well together, then boil one quart of milk and pour gradually to the paste, stiring all the time, then add the chopped lobster and boil up once.

Corn Soup.—Cut the corn from six ears or grate from six; put the cobs into just enough water to cover, and boil half an hour, strain, and then add the corn and boil another half hour. After this, boil up with the corn two or three times one quart of milk or one pint each of cream and milk. A small piece of butter, salt, red and black pepper to taste.

Tomato Soup, made in fifteen minutes.—One can of tomatoes, two ounces of butter, two butter crackers, one-half pint of boiling milk, one teaspoonful of salt, one-half teaspoonful of soda, a very small pinch of cayenne pepper. Put the tomatoes through the colander, let it boil three minutes, add the soda and let it boil till it stops foaming, stiring all the time, add the crackers rolled

fine, the butter, salt, pepper and the boiling milk. Let it boil five minutes, then serve.

Potato Soup.—Boil one quart of sliced potatoes in one quart of water, and strain through a colander, add one quart of milk, two teaspoonfuls of salt, one tablespoonful of butter and three of flour, one-half teaspoonful of white pepper. Let it boil three minutes and serve. —*Mrs. Rising.*

Pea Soup.—Put one quart of peas to soak over night in soft water, in the morning wash them out and put them in a soup pot with two carrots, two onions, four quarts of water. Let them boil four or five hours, have boiling water at hand to add as the water boils away. Strain the soup through a very coarse sieve, put one-half of a pound of butter in the pot, and boil it gently one hour, frequently stiring it, great care must be taken that it does not scorch.—*Mrs. Fowle.*

Pea Soup.—Two cups of split peas, cold roast beef with the bones, or beef-steak, and an onion cut fine, into about three quarts of cold water, and let it boil gently for several hours, add pepper and salt. Strain through a fine colander before serving.

Tomato Soup.—Boil the remnants of roast mutton or lamb for several hours with an onion. After cooling remove the fat, add one quart of canned or raw tomatoes and boil till soft, season with salt and pepper, or cloves. Thicken with a little flour and strain.

Split and butter soft, or butter crackers, lay in tin plates and set in a quick oven to brown, very nice to eat with soup.—*Mrs. J. N. Brown.*

MEATS.

Boiled Meats.—In boiling meat, simply for the meat's sake, or the use of it, you follow an opposite rule, in the beginning, from that in regard to boiling meats for soup. You put it into *boiling*, instead of cold water Cold water draws the juice of meat, which is necessary for broth and soups. Boiling water contracts and coagulates the surface and keeps the juice for meats to eat.

Corned and salted meats are put on to boil in cold water.

The nicest pieces of corned meat for boiling are the second cut of the rattleran and brisket.

A large solid piece will require from four to five hours gently boiling. Remove the scum as soon as it rises.

To Boil a Leg of Mutton or Lamb.—Put it into boiling water and boil gently till tender. Lamb requires longer boiling than mutton, as mutton is better done rare, while lamb is not. Serve with drawn butter with capers in; decorate with slices of lemon and hard boiled eggs cut in slices.

Boiled Tongue.—Smoked tongues require soaking over night, and to boil steadily, not furiously about four hours. When done peel off the skin.

Boiled Ham.—Soak in a large vessel of water over night. Boil about five hours, putting it into cold water with one cup of vinegar and one of molasses. When tender remove from the water, take the skin off, stick cloves

in and sprinkle with cracker crumbs and brown sugar and place in the oven to brown.—*Miss Fowle.*

Boiled Turkey.—Prepared in the same manner as for roasting. Tie it up in a cloth in order to have it look white, unless rice is boiled with it. It will require about two-thirds of a cup of rice, if a soup is to be made of the water in which it is boiled. A small piece of salt pork boiled with the turkey improves the flavor of it. Use drawn butter, or oyster sauce.

Potted Pigeons.—Dress and stuff as for baking, put it in the kettle with just enough water to cover, cover tight and simmer one hour, take out the pigeons and thicken the water with flour, put in pepper and salt to taste; put back the pigeons and one-half of a carrot cut in small cubes, let it simmer another hour, when add a can of peas and simmer until done, usually another hour.—*Mrs. Hamilton.*

Potted Pigeons.—Stuff each side of breast bone, fry in butter until brown, put them in a pot, with a steamer at the bottom, add some whole cloves, cover a third with water and boil three hours, when done take out the pigeons carefully, lay on a deep platter, thicken the gravy and let it boil up then pour over the pigeons. —*Mrs. Fowle.*

Irish Stew.—Cut up the beef in small pieces, fresh or remnants of cold roast beef, cover twice deep with cold water and boil gently and steadily till quite tender, slice one onion in and season with pepper and salt. Pare and slice potatoes and put in an hour before serving. Make dumplings the same rule as cream of tartar

biscuits and put on top being careful they do not sink into the soup, as that will make them heavy. After putting the dumplings in be sure it does not stop boiling. They will cook in fifteen minutes.

Lamb's Tongues.—Put them in cold water with a handful of salt to fifty tongues; let them boil three and one-half hours; then take them out and remove the skins, and drop them into cold water, when all are skinned turn off the water and put them into pickle of one-third cider vinegar to two-thirds water. Season to taste with whole cloves and allspice.—*Mrs. Merrill.*

Poulet au Riz.—Boil the fowls till tender in just water enough to cover, take out the fowl and part of the stock or gravy, strain the remainder and put with it one and one-half cups of rice and boil till tender. Brown the fowl in the oven basting with butter; when brown put on a platter and surround with the rice, make a gravy of the remaining stock and serve with the fowl.

Roast Turkey.—First pick out all pin feathers and singe. Have the turkey thoroughly washed inside and out. Prepare a dressing in the following manner. Have sufficient bread or cracker crumbs soaked soft in cold water to fill the turkey; mix with it a large spoonful of melted butter, salt, pepper, and sweet herbs according to taste. An egg in dressing makes it cut smoothly. A dressing made of potatoes boiled fresh and mashed fine, with a little salt, pepper, sage and an onion chopped fine is a nice dressing for a turkey, and particularly for a goose or duck. Put the dressing into the breast till it is round and full, the remainder into the cavity of the body. The skin around the neck must be drawn forward, and

tied round tightly; any rent or opening must be sewed up. Tie the wings and legs down tightly and put it into a baking pan with a little salt and flour dredge over it, put into a slow oven first and hotter when partly done in order to have it coated with a fine, crisped rich brown crust.

Put the giblets in a saucepan to boil, using the water to baste the turkey as often as necessary. Some like the liver mashed fine after boiling and put into the gravy, and the heart and gizzard chopped fine and put in also. Brown some flour to thicken the gravy with. The time for roasting from two and a half to three hours, according to size. Decorate with parsley.

Roast Beef.—In selecting beef, choose that which is of a bright red color, and white fat.

The sirloin, first and second cuts of the fore quarter, are the best pieces for roasting or baking. The third and fourth cuts are good; the time for roasting a piece weighing seven or eight pounds, one hour and a half, ten pounds, two hours. Roast it slowly till well heated through, basting as often as necessary the heat to brown and crisp the fat. Salt it a half an hour before it is done. If salted when first put in it extracts the juices.

Roast Mutton or Lamb.—Follow the same directions as in roasting beef, except roast lamb thoroughly. Mint sauce is very nice to eat with roast lamb. Take quite a bunch of fresh mint leaves, cut them up fine, to one cupful put an equal quantity of sugar, mix and mash together in a bowl, till the juice of mint has partially dissolved and well moistened the sugar, then stir to it half a cup of nice clean vinegar.

Roast Veal.—Prepare a dressing as for turkey. If a leg, remove the bone and fill the space with the dressing. If a loin, tuck as much under the flap as you can, and keep the rest to put in the corner of the pan to brown with the meat. Proceed in roasting as in previous directions. A large piece will require four hours, as veal requires to be thoroughly cooked.

Decorate with slices of lemon and hard boiled eggs.

VEGETABLES AND SIDE-DISHES.

Asparagus.—Wash it carefully and bind in bunches, making the heads even; then with a sharp knife cut the other end of the bunch straight; throw into boiling water, and boil from twenty to thirty minutes. Have some buttered toast on a platter, place the bunches of asparagus on it side by side, the heads the same way; carefully clip and draw out the strings, pour over the whole, some melted butter with pepper and salt, or, if preferred, drawn butter.

Corn Oysters.—Two eggs, two cups of sour milk, which thicken with flour about three cups, three ears of corn, cut off fine, drop into hot fat and fry like doughnuts, one half teaspoonful of soda.—*Mrs. Fowle.*

Succotash.—Cut the corn from six ears, then boil the ears in two quarts of water, take out the ears and put in the corn, add one-half of a pint of cranberry beans, allowing one hour to boil, butter the size of an egg; when nearly done add one-half of a pint of milk

and one tablespoonful of flour, salt and pepper. Salt pork may be used in the place of butter if preferred.—*Mrs. Caldwell.*

Scalloped Tomatoes.—Put in a buttered dish one layer of cracker crumbs, then one of sliced tomatoes, sprinkle with salt and pepper. Fill the dish with alternate layers, covering the top with crumbs, and bits of butter. Bake slowly three-quarters of an hour.

Macaroni.—Two cups of macaroni, cover with boiling water, add salt and boil twenty minutes and strain off the water. Stew a can of tomatoes and strain them, and pour over the macaroni. For the second day place in a deep dish with cracker crumbs and a little piece of butter and bake thirty minutes.

Macaroni and Tomato.—Break up, not small, enough macaroni to one third fill your soup-tureen. Rinse, and soak in cold water one hour.

One quart of tomatoes skinned and cut up, (or one can) boil in a saucepan ten minutes. Boil the macaroni in three quarts of water, two tablespoonfuls of salt, until tender. Cream, a half a cupful of butter with two tablespoonfuls of flour. Strain the tomato, and stir in the butter, boil until smooth, season with pepper and salt. Take the boiled macaroni out into a colander. When strained, put into the tureen; serve the tomato sauce in a smaller tureen. Help the macaroni in soup plates, and pour over each plateful enough sauce to dress it. Grated Parmesan cheese may be offered with it. A very satisfactory lunch, or serve in place of soup.—*Mrs. Partridge.*

Rice Croquettes.—One pound of rice, three pints of milk, one teaspoonful of butter, a little salt, boil un-

til the rice is soft then add six eggs, three tablespoonfuls of sugar, one tablespoonful of vanilla or lemon, mix well together and pour on a flat dish to cool; when cool, roll, and make croquettes, dip in a raw egg and roll in cracker crumbs, and fry in hot lard. Roll in sugar while hot.—*Mrs. Merrill.*

Potato Croquettes.—Six potatoes boiled and mashed fine with one-third of a cup of hot milk, whites of two eggs well beaten. Roll, and dip in egg, then cracker crumbs, fry until a delicate brown.

St. Charles' Hotel Potatoes.—Take cold boiled potatoes (a trifle under done) cut lengthwise in eight pieces. Fry in plenty of hot fat as you would doughnuts, salt well and serve.—*Mrs. Caldwell.*

Potatoes warmed up in Butter.—Cut up six potatoes in *small* pieces, sift over salt and pepper, take a tablespoonful of butter and melt in a small frying pan, add the potatoes and stir gently with a knife till thoroughly heated through while browning.

Potatoes warmed up in milk.—Cut up cold boiled potatoes in small pieces, season with salt and pepper, one tablespoonful of butter, one cup of milk, some put in a spoonful of flour to thicken the milk, but I prefer to have the potatoes thicken the milk. Let them stew till white and creamy looking.

Malay Curry.—Cut up fowl and fry in a little batter in which has been previously mixed two tablespoonfuls of curry powder. Pour out the milk of a cocoanut in a bowl, and grate the meat of the nut, put it in a cloth with a little water and squeeze it in order to

extract all the juice, then add the other milk, juice of one lemon, and thicken and boil until tender. To be served with rice. This is a favorite dish in Calcutta.—*Miss H. B. B.*

Apple Devil.—Peel and core and slice thin thirty baking apples. Put them into a little cold water, add weight of sugar equal to the apples; the juice of two lemons, slice them, two ounces of ginger, one tablespoonful of cayenne pepper, less if this is thought too much. Boil all together until the apples look clear. This will keep two or three years.—*Mrs. Rupp.*

SALADS AND OYSTERS.

Salad Dressing without Oil, (very nice). One large tablespoonful of butter, one heaping tablespoonful of flour, one-half a pint of boiling water. Stir the flour *wet* into the boiling water, boil two minutes, add the butter and boil one minute longer and set aside to cool. Mix smoothly one tablespoonful of mustard, one teaspoonful of powdered sugar, one-half of a teaspoonful of salt in a tablespoonful of boiling water and two-thirds of a cup of vinegar, beat well and add to the drawn butter, beat one raw egg very light and add when the mixture is almost cold.—*Mrs. Brackett.*

Cream Dressing for Salad.—Beat together thoroughly three raw eggs and six tablespoonfuls of cream, three tablespoonfuls of melted butter, one teaspoonful of salt, one of mustard, one-half of black pepper,

and one-half of a cup of vinegar. Boil stiring it constantly until it thickens like a custard. If it cooks too long it will curdle. Let it cool. Mix with salad just before serving.—*Mrs. E. Tufts.*

Lobster Salad Dressing.—The yolks of four hard boiled eggs, the yolks of two raw eggs, one teaspoonful of mustard braided together with about a cup of oil, the juice of one lemon, or a little vinegar, one teaspoonful of salt if the lobster is very fresh, one teaspoonful of corn starch in two tablespoonfuls of cream and the beaten whites of two eggs. Boil two minutes. —*Mrs. Day.*

Salad Dressing.—One tablespoonful of dry mustard, one teaspoonful of powdered salt, one teaspoonful of powdered sugar, the yolks of two eggs, stir together well, add one cup of oil *very* slowly, then add vinegar enough to make it the consistency of cream.—*Mrs. Fowle.*

Another.—One pint bottle of Bray's Lucca Oil, two teaspoonfuls each of mustard, salt, and sugar, and the yolks of four eggs. Mix as above. This will keep a long time in a cool place.

Chicken Salad.—One turkey will yield more meat than a pair of chickens of the same weight. Roast and cut in small pieces. Mix with equal quantity of cut up celery, and as much salad dressing as you like. Garnish the dish with celery tops.

Cold veal will make a salad that cannot be distinguished from chicken, and a one pound tin of Richardson and Robbins' "Boned Turkey" with one or two heads of celery will make a nice dish full and save the trouble of cooking.

Tomato Salad.—Peel six good sized nice ripe tomatoes, slice them and place them on ice while you prepare the dressing; rub the yolks of two hard boiled eggs to a paste; add by degrees one-half of a teaspoonful of salt, a pinch of cayenne pepper, one-half of a teaspoonful of sugar, one of made mustard, one-half tablespoonful of salad oil, beat a raw egg to a froth and stir in slowly; lastly, add one-half of a cup of vinegar. Pour over the tomatoes; set it all on the ice; serve ice cold.

Cabbage Salad.—Six eggs to one white cabbage, one small cup of sugar, one dessert spoonful of salt, one tablespoonful of dry mustard, one dessert spoonful of melted butter, one cup of vinegar, chop the cabbage very fine, boil the eggs hard and chop fine, add to the cabbage, then add butter and other ingredients, garnish with hard boiled eggs and sliced beets.

Escaloped Oysters.—Take solid oysters, wash and drain them. Butter a deep dish and line with stale crumbs of baker's bread (brick loaf), then put a layer of oysters, and over them small bits of butter, pepper and salt, then a layer of crumbs, then oysters, and season as before until the dish is full. About fifteen minutes before baking pour over a small half cup of oyster broth; the same of Sicily Madeira wine. Bake three-quarters of an hour or until brown. Use alternate layers of cracker crumbs if you prefer.—*Mrs. Fowle.*

Stewed Oysters.—One quart of oysters, four crackers pounded fine, piece of butter the size of an English walnut, rubbed into the crackers. Take one-half pint of the liquor, boil and skim, add one-half pint of milk, then the crackers, then the oysters, and let it boil

up quickly. Add a little water to make it the required consistency.—*Mrs. Partridge.*

Oysters in Cream.—One quart of oysters, one-half pound of butter, two-thirds of a cup of milk, one-half teaspoonful of corn starch, one-half glass of sherry. Let the oysters come to a boil in their own liquor, then drain. Keep the oysters hot in a colander, make the sauce as follows: Rub butter and corn starch together, scald the milk, add to the milk corn starch and butter with salt and pepper, and let this all come to a boil, add the oysters and wine and serve immediately. Wine is not necessary.

Oyster Saute.—Drain a dozen large oysters in a seive, season with salt and pepper, roll two crackers very fine, put one tablespoonful of butter into a fry-pan. When melted put in the oysters rolled in crumbs, and fry brown on one side, then turn and fry on the other. If you prefer, dip first in beaten egg.—*Mrs. Vinson.*

PIES.

French Pastry.—Five cups of flour, two cups of butter, one cup of lard, plenty of salt, mix with ice water, and use only a knife in mixing.—*A. B. West.*

Mock Mince Pie.—One teacupful of pounded cracker, into which pour two cups of boiling water, add one-half a cup of butter, one cup of sugar, one cup of molasses, one-half a cup of vinegar, two eggs, two teaspoonfuls of allspice, two of cinnamon, one-half cloves, one nutmeg, salt to taste.

Cocoanut Pie.—One pint of scalded milk, yolks of two eggs, one heaped teaspoonful of corn starch, one-half cup of sugar, scald all together; one cup of cocoanut, bake put whites of the eggs on top.—*Mrs. Merrill.*

Squash Pie.—Two heaping tablespoonfuls of sifted squash, one egg, two tablespoonfuls of sugar. Turn boiling milk enough to fill the plate over the other ingredients. —*Mrs. Hamilton.*

Peach Pie.—Line a deep plate with paste, fill with sliced or canned peaches, sweeten to taste and bake; when done cover with cream and make a frosting of the whites of two eggs, and brown in oven.—*Mrs. Hamilton.*

Lemon or Orange Pie.—Grate the rind and strain the juice of two lemons. Core, pare and chop fine one large tart apple, pound one cracker very fine, melt two teaspoonfuls of butter, mix with the cracker crumbs. Mix the lemon rind and juice with the apple and stir with them two scant cups of sugar. Beat the yolks of two eggs, then the whites to a stiff froth, then together; beat these with the lemon, apple, sugar and cracker crumbs. Cover pie plates with rich pastry, put around a broad rim and a narrow one, fill as tarts. Bake until the crust is handsomely browned.—*Mrs. Partridge.*

Washington Pie.—Three grated sour apples, one cup of sugar, one egg, stir fifteen minutes setting in a hot teakettle, when cool add the grated rind and juice of a lemon.—*Mrs. Rupp.*

Cream Pie in Pastry.—One cup of sugar, one-half cup of flour, a little salt and flavoring, the yolks of

three eggs, well beaten together and stirred into a pint of boiling milk until it becomes stiff. Bake the pastry and pour this custard in. Beat the whites of the eggs to a stiff froth, add one-half cup of sugar and put on the pie and brown in the oven. This makes two pies.

Marlborough Pie.—One pint of grated apple, one pint white sugar, four eggs, two tablespoonfuls of melted butter, juice of one lemon and grated rind of half. Bake in puff paste, without cover.—*A. B. West.*

Cream Meringue Pie.—Yolks of two eggs, two tablespoonfuls of flour, one pint of milk, and salt. Heat the milk and stir in the flour, sugar and beaten eggs until it thickens. Bake an under-crust and pour in the cream, flavor with vanilla. Beat whites of eggs with two tablespoonfuls of sugar, spread on the pie and brown.—*Mrs. Hamilton.*

Lemon Pie.—Take the rind and juice of two lemons (grating the rind), add one cup of sugar, one pint of milk, and the yolks of two eggs, also a teaspoonful of corn starch dissolved in a little milk. Allow about twenty minutes for baking. After it is baked, beat the whites of the eggs to a stiff froth, spreading it over the top, and put in the oven to brown.—*Mrs. Geo. C. Leach.*

Lemon Pie.—One cup of sugar, one tablespoonful of flour, one piece of butter one-half the size of an egg, yolks of three eggs, juice of one lemon and a half, grated rind of one lemon, two-thirds of a cup of rich milk. Bake like a custard. Frosting for pie: Whites of three eggs, three tablespoonfuls of powdered sugar. —*Mrs. Brackett.*

Lemon Pie.—The juice and grated rind of two large lemons, the yolks of three eggs, two cups of sugar, two tablespoonfuls of corn starch dissolved in a little cold water, two cups of boiling water. Simmer together until it thickens. Whites of the eggs and two spoonfuls of sugar for the frosting. This makes two pies.

PUDDINGS.

Fig Pudding.—Ten crackers pounded fine, one-half pound of figs chopped fine, one cup of sugar, one cup of suet, two eggs, one cup of milk, one tablespoonful of brandy, one-half of a nutmeg, one-half teaspoonful of soda. Steam four hours.—*Mrs. Smith.*

Cranberry Pudding.—Three eggs, one cup of sugar, one-half cup of butter, one-half cup of milk, three and one-half cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two cups of cranberries. Steam one and one-half hours.—*Mrs. Smith.*

Tapioca Pudding.—One quart of milk, one-half cup of tapioca, one-half cup of sugar, yolks of three eggs. Soak the tapioca in milk for two hours, add eggs and sugar well beaten, and bake three-quarters of an hour; serve with lemon sauce.

Lemon Sauce.—Whites of three eggs well beaten, add one cup of powdered sugar and juice of one lemon. —*Mrs. Rising.*

Good Berry Pudding.—Two eggs, one cup of sugar, one cup of sour milk, small tablespoonful of butter, teaspoonful of soda, one pint of berries and a little salt, flour to make a stiff batter. Steam two hours.—*Mrs. Fowle.*

Omelet Souffle Pudding.—Four eggs, the yolks and whites beaten separately, a spoonful of sugar for each egg, the whites and sugar beaten together, flavor with wine, or lemon added to the yolks. Bake in a quick oven seven minutes, serve immediately.

Halifax Plum Pudding.—One pound of currants, one pound of raisins, one-half pound of suet, one pint and a half of milk, one teaspoonful of soda, five eggs, four tablespoonfuls of sugar, cinnamon, allspice, nutmeg and cloves according to taste. Use judgment in adding flour. Boil five hours if possible. This is a very nice pudding.—*Mrs. Stone.*

English Plum Pudding.—One pound of flour, one-quarter of a pound of sugar, one pound of suet after being picked over, one and one-quarter pounds of currants washed and cleaned, one and one-quarter pounds of stoned raisins chopped a little, one pint of cream, one-half pound of citron, nine eggs, one glass of wine, one glass of brandy, one nutmeg, cloves, salt, and other spices to taste. Boil nine hours if eaten same day, otherwise eight hours, and steam from three to four hours the day it is eaten. When served put sliced citron and blanched and sliced almonds all over the surface. Mix dry ingredients over night.—*Mrs. Stone.*

Pudding Sauce.—One-third of a cup of butter, one cup of powdered sugar, one egg, wine-glass of wine.

Beat the butter and sugar to a cream, then add the egg well beaten, and beat well, then put in the wine. Place the bowl over a kettle of hot water until well dissolved. This is a very nice sauce to serve with the "English Plum Pudding."—*Mrs. Stone.*

Suet Pudding.—One cup of suet chopped fine, one cup of molasses, one cup of stoned raisins, one-half cup of milk, two and one-half cups of flour, one teaspoonful of soda, one tablespoonful of mixed spice, salt. Boil two hours.—*Mrs. Ireson.*

Lemon Pudding.—One pint of milk, two tablespoonfuls of corn starch. Boil until thick, then add one teaspoonful of butter. When cool add the yolks of four eggs, the juice of two lemons, and the grated rind of one, sweeten to taste. Bake moderately, but do not let it whey. Whites of eggs with two large spoonfuls of sugar and a little lemon. Brown quickly.—*Mrs. Curtis.*

Excellent Berry Pudding.—One brick loaf without crust; soak until soft in one pint of sweet milk, add three eggs, one pint of berries, salt to taste. Steam two hours or more.—*Mrs. Fowle.*

Sebastopol Pudding.—One pint of flour, one cup of milk, one cup of chopped suet, one cup of molasses, two eggs, one teaspoonful of soda, one-half teaspoonful of cinnamon, one-quarter of a teaspoonful of clove. Steam three hours.—*Mrs. Partridge.*

Troy Pudding.—One cup of raisins, one cup of suet, one cup of molasses, one cup of milk, three and one-half cups of flour, one teaspoonful of soda. Boil in a cloth bag three hours, serve with sauce.—*Mrs. Spurr.*

Apple Tapioca.—One cup of tapioca, soak till soft in a quart of water, boil it three minutes. Pare and core eight or more apples and place in a dish, fill the places of the cores with sugar, bake until almost half done; then pour the tapioca over and bake till tender. Cool, and eat with sugar and cream.

Cracker Pudding.—Three crackers rolled fine, yolks of two eggs, one pint of boiling milk, a little salt, one-half cup of sugar, flavor to taste. After it is baked beat the whites to a stiff froth, add three tablespoonfuls of powdered sugar and the grated rind of a lemon for the frosting.—*Mrs. J. N. Brown.*

Cold Rice Pudding.—One quart of milk, one tablespoonful of rice, boiled until the rice is soft, then add one cup of sugar and four eggs, and cook as for soft custard. Flavor with the grated rind of half a lemon. To be eaten cold.—*A. B. West.*

Rice Pudding, very nice.—Boil early one cup of rice. When cool add the yolks of three eggs, one cup of sugar, the rind of one lemon; bake a light brown. When cool, frost with the whites of three eggs, one cup of sugar and the juice of a lemon. Bake light brown.—*Mrs. Waterman.*

Cottage Pudding.—One cup of sugar, one cup of milk, one egg, one teaspoonful of cream of tartar, one-half teaspoonful of soda, two cups of flour, one tablespoonful of butter.—*Mrs. Rodgers.*

Prince Albert Pudding.—One pint of bread crumbs, one-half a pound of sugar, one-quarter of a pound of butter, two tablespoonfuls of any kind of jelly,

a glass of wine, five eggs well beaten. Butter the mould and pour in the batter, press raisins all around, boil two and one-half hours.—*Mrs. C. Smith.*

Delmonico Pudding.—One quart of milk, three tablespoonfuls of corn starch, five eggs, the yolks to be beaten with two large spoonfuls of sugar. When the milk boils put in the eggs and starch, and bake while the whites are beaten with four spoonfuls of sugar. Spread them over the pudding and bake to a light brown. Eat cold with sugar and cream.—*Mrs. Curtis.*

Ginger Pudding.—One cup of butter, two cups of sugar, one cup of milk, four cups of flour, four eggs, one tablespoonful of ginger, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Beat the butter to a cream, add sugar gradually, then eggs, ginger, milk, soda, flour and cream of tartar.

Lemon Sauce.—Beat to a cream one tablespoonful of butter, add one cup of sugar, one dessert-spoonful of corn starch, two eggs, one cup of boiling water. Set the basin in one of boiling water and boil five minutes; flavor with lemon juice.—*Mrs. Caldwell.*

Thanksgiving Plum Pudding.—Grate a loaf of bread, boil a quart of milk and pour over it while hot, cover and let it stand and cool. Prepare one-half a pound of currants, one-half pound of raisins stoned and cut, one-quarter of a pound of citron, one nutmeg, tablespoonful of mace and cinnamon mixed, one-half pound of sugar, one-half pound of butter cut small, four eggs well beaten. When the bread and milk are cold stir them in slowly, stiring thoroughly. Dredge the fruit with flour, to pre-

vent sinking at the bottom. Bake two hours.—*Mrs. Croswell.*

Cabinet Pudding.—Soak bread crumbs in milk enough to moisten thoroughly. One quart of crumbs, one pint of milk, add three eggs well beaten, one-half cup of sugar, one teaspoonful of clove, one teaspoonful of cinnamon, one-half teaspoonful of mace, one cup of currants, one cup of chopped raisins, one-half cup of citron sliced thin, a little salt and a small piece of butter; steam three hours. To be eaten with cold sauce.

Cold Sauce.—One cup of powdered sugar and one-half a cup of butter beaten to a cream; the white of one egg whipped to a froth, one tablespoonful of brandy or the juice of one-third of a lemon.—*Mrs. Caldwell.*

Baked Indian Pudding.—Three pints of milk, boil one quart; wet a large cup of meal with the other pint, and stir into the boiling milk until it thickens a little. Turn it into a dish to cool, then add a cup of molasses, a little salt, and half a teaspoonful of ginger. Pour this into a deep pudding dish which has been well buttered (with a little cold milk at the bottom), and bake in a slow oven from four to five hours.—*Mrs. Cushing.*

Pot Apple Pie.—Eight or ten apples pared, cored and quartered. Put them into a small iron kettle. One cup of molasses, one-third of a cup of cold water, one tablespoonful of cinnamon, one spoonful of salt. A crust made like cream of tartar biscuit, rolled about an inch thick. Cover the apple with it, and then put your tin cover on and cook on top of the range half an hour.—*Mrs. Partridge.*

Sliced Apple Pudding.—Put a layer of bread crumbs in the bottom of a pudding dish. Fill up with sliced apples, sugar, a little water, half a cup of molasses, and spice; cover with a layer of dried bread crumbs salted, place lumps of butter on the top. Bake until the apples are soft. Place a small saucer over the pudding to keep it from drying too much.—*Mrs. Croswell.*

Queens Pudding.—One pint of nice bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, grated rind of one lemon, a piece of butter the size of an egg; bake like a custard. When baked spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs well beaten, with one cup of sugar added.—*Mrs. Rodgers.*

German Puff Pudding.—One cup of butter, one cup of sugar, one-half cup of milk, one-half teaspoonful of soda, three eggs, one and one-half cups of flour. Beat the yolks, cream the butter and sugar, add the yolks. Bake this in tin cups. Beat the whites, add a cup of powdered sugar. When the cakes are done, put them in the dish they are to be served in and turn the frosting over them. Flavor the frosting with lemon juice.—*Mrs. Partridge.*

Bird's Nest Pudding.—Set seven or eight pared and cored apples into a dish just large enough to hold them. Pound one cracker very fine and put it into a quart bowl, add three eggs, a little salt, and milk enough to fill the bowl. Stir it well, pour over the apples, and bake.

Baked Batter Pudding.—One pint of milk, two eggs, two cups of flour, two cups of apple cut small; bake one hour and eat with wine sauce.—*Mrs. J. N. Brown.*

Sunderland Pudding.—One pint of milk, one pint of flour, three eggs, two spoonfuls of sugar, a little salt; beat the eggs thoroughly, add to the milk, then add the flour and sugar. Bake in cups half filled, serve with lemon sauce or hot sweet sauce.

Cocoanut Pudding.—Take the same weight of cocoanut, white sugar and butter, rub the butter and sugar to a cream, add five eggs well beaten, one cup of cream, the milk of the cocoanut, and a little grated lemon. Line a dish with with rich paste, bake one hour.—*Mrs. Curtis.*

Cocoanut Pudding.—Place in the bottom of a buttered dish six fresh cocoanut cakes; make a custard of one pint of milk, three eggs, one-half cup of sugar, and pour over the cakes; bake fifteen minutes.—*Mrs. Caldwell.*

Almond Pudding.—Five tablespoonfuls of ground rice, one quart of milk, fourteen sweet and five bitter almonds, one cup of sugar. Blanch and pound the almonds, add the rice and almonds to the milk and boil till thick; when boiled enough let it stand and cool. Beat together the whites of two eggs and about one-half cup of sugar; when the pudding is cold pour this over and set it in the oven to brown. Flavor with vanilla, or anything else to taste.—*Miss Proctor.*

Pudding Sauce.—Whites of two eggs, one cup of powdered sugar, the juice of half a lemon. Beat the whites of two eggs to a stiff froth, add sugar and lemon.

Lemon Sauce.—Boil together one cup of sugar, one-half cup of water for fifteen minutes; take from the fire and add the juice of half a lemon. Good for Cottage Pudding.—*Mrs. Croswell.*

EGG SAUCE.—Two eggs, a coffee-cupful of sugar, four tablespoonfuls of milk. Beat half of the sugar and yolks together, the other half with the whites. Boil the milk and pour it over the yolks, beat thoroughly, add the whites.

PUDDING SAUCE.—One-half a cup of butter, one cup of sugar, beat until very white; the white of one egg beaten to a froth, the juice and rind of one lemon.—*Mrs. Partridge.*

HARD SAUCE.—Beat one cup of sugar and half a cup of butter to a white cream, the whites of two eggs, beat five minutes longer; a tablespoonful of brandy, glass of wine or Cherry Bornee. Set on ice until needed.—*Mrs. Ireson.*

FOAMING PUDDING SAUCE.—One egg, the yolk and white beaten separately, one cup of sugar beaten with the egg, one cup of boiling milk. Flavor with brandy, lemon or vanilla.—*Mrs. Brown.*

WINE SAUCE.—One-half a cup of butter, one cup of powdered sugar, four tablespoonfuls of wine, one-eighth of a cup of cream or milk, beat the butter to a cream; add sugar gradually, then wine, then cream. Put the bowl into a bowl of boiling water and stir till it is smooth.—*Mrs. Caldwell.*

DESSERTS.

Cream Pies.—Berwick Sponge Cake. Beat six eggs two minutes, add three cups of sugar, beat five minutes; two cups of flour with two teaspoonfuls of cream of tartar, beat two minutes. One cup of cold water with one teaspoonful of saleratus dissolved in it, beat one minute; a little salt and two more cups of flour, beat three minutes, flavor to taste. The grated rind and half the juice of one lemon are nice. Observe the time exactly. This quantity makes three loaves baked in shallow pans, or one loaf and two cakes for cream pies.

Cream for Cream Pies.—One-half pint of milk, one egg, one tablespoonful of flour, two tablespoonfuls of sugar, flavor to taste. Enough for one pie.

Frosting for Cream Pies.—One cup of white sugar, enough water to dissolve it, set it on the stove and let it boil until it will "hair." Beat the white of one egg to a froth. Put the heated sugar on the egg, and stir quickly until cool enough to stay on the cake. The iceing should not be applied until the cake is nearly or quite cold. This will frost two loaves *stingily* or one loaf generously. —*Mrs. E. Tufts.*

Cream Pie.—One-half cup of sugar, one-quarter of a cup of butter, one-quarter of a cup of milk, one egg, one cup of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar. Bake in a tin pie plate and when cool cut in two.

Cream.—Place one cup of cream in a bowl surrounded by ice, and whip until stiff; add the white of one egg whipped stiff, one tablespoonful of sugar, one-half tea-

spoonful of vanilla. Do this just before serving.—*Mrs. Caldwell.*

Orange Washington Pie.—One cup of sugar, one half cup of butter, two cups of flour, two-thirds of a cup of milk, two eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

Inside of Pie.—Juice of three oranges and outside of two, one cup of boiling water, one cup of sugar, one heaping tablespoonful of corn starch. Boil until thick enough to spread.—*Mrs. J. A. Merrill.*

Orange Pie.—Two cups of sugar, two cups of flour, half a cup of water, the yolks of five eggs, whites of three, one-half teaspoonful of soda, one teaspoonful of cream of tartar (in the flour), a little salt, the juice and rind of one orange. Bake in four pie tins.

Frosting.—Whites of two eggs beaten stiff, juice and grated rind of one orange, juice of half a lemon, sugar enough to make it the right consistency; put between the cake and on top.—*Mrs. McLean.*

Charlotte Russe.—One quart of cream, half a box of gelatine, two-thirds of a cup of sugar, one teaspoonful of vanilla. Soak the gelatine one hour in cold water, dissolve in half a cup of boiling water. Whip the cream to a stiff froth, skim off into a pan which is placed in another of ice water; when nearly all whipped, turn back that which has gone back to milk, sprinkle sugar and vanilla over the whipped cream, strain the hot gelatine and stir from the bottom till it begins to thicken. Pour into the mould, which has been lined with sponge cake. —*Mrs. Caldwell.*

Trifle.—Thin slices of cake soaked in white wine, grate on a little nutmeg, a rind of lemon. Fill the dish two-thirds full of soft custard, and lay over the top a whip as high as possible.—*Mrs. Curtis.*

Diplomatic Pudding.—Soak half a box of gelatine in a quarter of a pint of cold water two hours, pour on this three-quarters of a pint of boiling water, and stir until all is dissolved; add the juice of one lemon, one cup of sugar, one-half pint of wine; strain through a napkin, cover the bottom of a charlotte russe mould and set in ice water to harden. Lay over the jelly (when cool) in a ring, one dozen candied cherries; pour in four tablespoonfuls of jelly and let harden. Place a smaller mould inside and fill the spare room with jelly, first filling the smaller mould with ice. When the jelly is hard take out the ice and put in warm water to loosen the tin; take out the tin and fill the space with the following: FILLING.—Yolks of five eggs and half a cup of sugar, beaten, and seasoned with four tablespoonfuls of wine and one-half tablespoonful of vanilla; dissolve half a box of gelatine in half a pint of boiling milk (soaking before), pour this on the sugar and eggs, place the basin in another of ice water, stir until it begins to harden, then add one-half pint of cream which has been whipped to a stiff froth; pour this into the space and set away to harden. When ready to serve, place the basin in one of warm water for one minute, then turn on to a flat dish.

Moonshine.—One pint of flour, two ounces of butter, two ounces of lard, one salt-spoonful of salt. Make this into dough, with sweet milk, as soft as can be rolled. Roll into cakes of wafer-like thickness, about nine inches in diameter; stick well with a fork. Handle as little as

possible and bake about five minutes. Do not allow them to brown, but remove from oven while they retain their whiteness and are crisp.—*Mrs. Rogers.*

Tapioca Cream.—Soak one and one-half tablespoonfuls of tapioca over night. In the morning drain off the water, add a pint of milk, boil until soft, add the yolks of two eggs, sugar to taste; stir over the fire until it thickens, flavor with lemon. Beat the whites for the top and brown in the oven.—*Mrs. Wildes.*

Rice Cream.—Three tablespoonfuls of rice, three tablespoonfuls of white sugar, one quart of milk, a little salt and butter, flavor with vanilla. Bake two hours in a slow oven, serve cold.

Spanish Cream.—One quart of sweet milk, half a box of gelatine, four eggs, six tablespoonfuls of sugar, one teaspoonful of vanilla; boil the milk, then stir in the gelatine, which has soaked in a little cold milk for ten minutes, beat the yolks and sugar together, add to the boiling milk, flavor; remove the custard from the fire and add the whites of the eggs previously beaten to a stiff froth. Pour into moulds and set on ice.—*Mrs. Spurr.*

Velvet Cream.—Dissolve in one-half of a cup of cold water one-third of a box of gelatine, heat it until dissolved; add the juice of half a lemon, one-half cup of sugar. Mix all together and let this mixture remain on the fire until dissolved. Take off and strain, after which add one pint of milk and two tablespoonfuls of wine, essence to taste.—*Mrs. Leach.*

A Velvet Cream.—Half an ounce of isinglass dissolved in a cup and a half of white wine, the juice and

rind of one lemon, and three-quarters of a pound of loaf sugar. Simmer all this together until quite mixed, then strain and set to cool. Add a pint and a half of rich cream, stir until quite cold, put it into moulds and set on the ice until it becomes as stiff as blanc mange.—*Mrs. Curtis.*

Strawberry Bavarian Cream.—One quart of ripe strawberries, one large cup of sugar, half a box of gelatine, one pint of cream, one-half cup of hot water. Pick the berries and wash them in a colander, mash, and add the sugar; let them stand half an hour, soak the gelatine one hour in water enough to cover. Whip the cream to a froth, strain the berries and sugar through a coarse strainer, dissolve the gelatine in the hot water, add it to the berries. Place a basin (a tin one is preferable) in another of ice water, stir the mixture until it begins to thicken, then add the whipped cream, turn into a mould and set away to harden. This will make two quarts. Serve with whipped cream around the edge of the dish.

Orange Meringue.—Three or four oranges peeled and sliced; cover the bottom of a dish, sprinkle sugar over them. To one pint of boiling milk add the yolks of three eggs, two tablespoonfuls of sugar, one tablespoonful of corn starch. Let it remain over the fire long enough to thicken. Pour this over the oranges. Frosting: When cold, heat the whites of three eggs and one-half cup of sugar, pour over the custard, brown in the oven if you choose.—*Mrs. Wildes.*

Peach Meringue.—Ten peaches cut up, with one cup of sugar, one pint of milk boiled, thickened with one

tablespoonful of corn starch and the yolks of two eggs, a little salt, cooked and poured over the uncooked fruit. Whites beaten to a stiff froth, with a tablespoonful of powdered sugar. Put into a quick oven to brown.—*Mrs. Partridge.*

French Custard.—Sweeten with loaf sugar one quart of milk; flavor with peach or vanilla, put it into a flat saucepan to boil, and beat to a perfect froth the whites of eight eggs. When the milk boils lay on the eggs in spoonfuls (that is, in lumps,) until it hardens a little; skim off carefully and lay in a dish, beat up the yolks and stir them into the boiling milk until it thickens. Turn this around the whites, ornamented with bits of colored jelly.—*Mrs. Curtis.*

Custard Meringue.—One quart of milk. When at a boiling point pour in two tablespoonfuls of corn starch, wet in a little milk, the yolks of four eggs well beaten, and lemon or vanilla flavoring, sweeten to taste. Stir until the custard thickens a little, then pour into a dish and cover with the whites of the eggs beaten stiff, with a little sugar. It is better for the custard to have cooled before covering with the frosting.—*Mrs. Poland.*

Nice Cold Custard.—Boil one quart of milk, add salt, one cup of sugar, four well-beaten eggs (add eggs *very slowly* into the hot milk). Bake about twenty minutes in a pretty hot oven. Set away in a cool place until next day and it almost equals ice cream. Vanilla is the best flavoring.—*Mrs. Waterman.*

Strawberry Blanc Mange.—Fill teacups half full of strawberries, make a corn starch blanc mange, (one quart of milk and three tablespoonfuls of corn

starch,) fill the cups and place on the ice to cool. Turn them out on a platter and eat with sugar and cream.—*Miss West.*

Neapolitan Blanc Mange.—Dissolve a third of a box of gelatine and stir into a quart of hot milk, add three-quarters of a cup of sugar. As soon as the gelatine is thoroughly dissolved, remove from the fire and divide into three parts. Flavor one with vanilla, color another with the beaten yolk of an egg, color the third with chocolate. When cool and a little stiff, pour into a mould—first brown, then yellow, and last white.—*Mrs. Partridge.*

Snow Pudding —Dissolve in one pint of hot water half of a box of gelatine. When cool add two and one-half cups of sugar, the juice of two lemons, and strain. Let this stand until it begins to jell. Beat the whites of six eggs to a stiff froth and whip all together. Make a soft custard of the yolks of the eggs and one quart of milk and serve with it. Put into moulds or cups.—*Mrs. Leach.*

Snow Pudding.—Pour one-half pint of cold water over half a box of gelatine, let it stand until it is dissolved, then add one-half pint of boiling water, two teacupfuls of sugar, and the rind and juice of one lemon. When not very stiff mix thoroughly with it the whites of three eggs well beaten. Sauce: one and one-half cups of whipped cream, then add sugar gradually and half a wine glass of wine.—*Mrs. Williams.*

Angel's Food.—One-half box of gelatine dissolved, one quart of milk, six tablespoonfuls of sugar beaten with the yolks of three eggs, add to the milk, which shall

be heated in a pail. When thickened stir in the whites beaten to a stiff froth; a little salt. Put a wine-glass of wine in the mould before pouring in, set it away to cool. —*Mrs. Ireson.*

Orange Jelly.—One-half box of gelatine dissolved, one-half pint of water, the juice of five oranges and two lemons, two cups of sugar, one-half pint of boiling water, strain into moulds.—*Mrs. Ireson.*

Wine Jelly.—One-half box of Cox's gelatine dissolved in one cup of cold water, let it stand twenty minutes; add two cups of boiling water, the juice of two lemons, and two cups of sugar. Set it over the fire until dissolved, then add one cup of wine and strain into moulds.—*Mrs. Merrill.*

Coffee Jelly.—Soak half a box of gelatine in one cup of water for an hour, then add two cups of boiling water, one cup of sugar and one cup of clear strong coffee.—*Miss West.*

Vanilla Ice Cream.—One quart of cream, one coffee-cupful of sugar, one tablespoonful of vanilla (from Mr. Tower's). This should be put into the freezer and packed with alternate layers of cracked ice and coarse salt.—*Miss West.*

Strawberry Ice Cream.—One quart of cream, one pint of strawberries crushed and strained through a colander, one and one-half cups of sugar. Freeze as above.—*Miss West.*

Ice Cream with Eggs.—One quart of milk, four eggs. Let the milk boil, then add the yolks, beaten with

one cupful of sugar and one-quarter cupful of flour; boil five minutes, stiring all the time. When cool add one pint of cream, into which the whites of the eggs, beaten with one cup of sugar, have been stirred. Flavor with either one large tablespoonful of vanilla, one small tablespoonful of lemon, or one small teaspoonful of pineapple, and freeze. You can make the custard in the freezer, set into a kettle of boiling water.

To prepare chocolate for ice cream: Take one square of bakers' chocolate, two tablespoonfuls of sugar and one tablespoonful of boiling water. Place on the stove, and stir until it is thoroughly dissolved and becomes smooth and glossy, then add to the hot custard.—*Mrs. Vinson.*

Pineapple Cream.—One can of pineapple; cut the fruit fine, and to the liquid add one pint of water, a scant pint of sugar, two scant tablespoonfuls of gelatine which has been soaked in water to cover, freeze the same as ice cream. This makes over two quarts.

Frozen Apricots.—One can of apricots ("Golden Gate" is best), one generous pint of sugar, one quart of water, one pint of whipped cream, that is, a pint after being whipped; cut the apricots in small pieces, add sugar and water, then freeze. When nearly frozen, or after ten minutes, add whipped cream. This is delicious.

Orange Sherbet.—The juice of ten oranges, one pint of sugar, one quart of water, two tablespoonfuls of gelatine soaked in water enough to cover. Add to a pint and a half of water the gelatine, sugar, one-half pint of cold water and the orange juice.

For Raspberry Sherbet: One bottle of German raspberries, one cup of sugar, two lemons. If fresh berries,

use one quart of water to two quarts of berries, and one tablespoonful of gelatine. Use less salt in freezing fresh berries.

Fruit Salad.—Slice thin a sufficient number of oranges and bananas to fill a deep preserve dish, lay in a close layer of oranges and a layer of sugar, then bananas and sugar, and so on until the dish is filled. Cover with a plate and set it in an ice-chest to chill through.—*Mrs. Fowle.*

CAKE.

Angel Cake.—Take the whites of eleven eggs, one and one-half cups of granulated sugar, one cup of pastry flour, (measure the flour after it has been sifted *four times*,) one small teaspoonful of vanilla, one teaspoonful of cream of tartar. Put in the sieve the cream of tartar, and sift again. Beat the eggs to a stiff froth, beat the sugar to the eggs, add the seasoning, then the flour, stirring it quickly and lightly. Beat until you are ready to put it into the oven. Put it in a a new pan and keep in a moderate oven forty minutes. Do not grease the pan.

Sunshine Cake.—Yolks of eleven eggs, two cups of sugar, one cup of butter, one cup of milk, one teaspoonful of cream of tartar, half a teaspoonful of soda, three cups of flour; flavor with vanilla.—*Mrs. Skates.*

Chocolate Cake.—Two cups of sugar, one cup of butter, one cup of milk, three and one-half cups of flour,

the yolks of five eggs and whites of two, one teaspoonful of cream of tartar, one-half teaspoonful of soda; flavor with nutmeg.

Frosting for the same: The whites of three eggs, beaten with two cups of sugar and three tablespoonfuls of chocolate. Flavor with vanilla, and ice while hot.—*Mrs. Curtis.*

White Mountain Cake.—Two cups of sugar, one cup of butter, one cup of milk, four cups of flour, four eggs well beaten, two teaspoonfuls of cream of tartar, one teaspoonful of soda, cream the butter and sugar, add the eggs, then the flour, with the cream of tartar and soda sifted in with the flour; flavor with nutmeg.

Lady Cake.—Two cups of flour, one and one-half cups of sugar, one-half cup of milk, one-half cup of butter, three eggs, one-half teaspoonful of soda in the milk, one teaspoonful of cream of tartar mixed with the flour. —*Mrs. J. N. Brown.*

Orange Cake.—One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, two cups of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar, the grated rind of one orange. Frosting: the juice of half an orange made thick with powdered sugar. Spread on the cake when cool.—*Mrs. Caldwell.*

Sandusky Cake.—One cup of butter, two cups of sugar, three and one-half cups of flour, one cup of milk, four eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Dissolve the soda in the milk, mix the cream of tartar in the flour, separate the whites of the eggs from the yolks, rub the butter and sugar to a cream,

then put in the milk and add the yolks, one at a time, beating them well; afterwards add half of the flour and half of the whites, having beaten them stiff, then the remainder of the flour and the whites. Flavor to taste. This cake should be stirred very thoroughly. If desired, two teaspoonfuls of Royal Baking Powder can be used instead of soda and cream of tartar. That is reliable, and that quantity is always equivalent to two teaspoonfuls of cream of tartar and one of soda.—*Mrs. E. Tufts.*

Delicate Cake.—Whites of five eggs, two cups of powdered sugar, two tablespoonfuls of butter, one cup of cream, two cups of flour, one-half teaspoonful of soda, one teapoonful of cream of tartar.—*Mrs. Ireson.*

Cream Cakes.—One cup of boiling water, one-half cup of butter. Put this on the stove, when boiling add one cup of flour, stir it five minutes. Set it away until it is almost cold, then stir in one egg at a time till you get in ~~five~~ eggs, then take a piece of soda the size of a pea, dissolved in a teaspoonful of cold water, and put it in the mixture. Heat your tin hot that you are to bake your cakes on, grease it, drop your cakes on, bake twenty-five minutes, and do not take them off the tin until they are cold. Have your oven hot to commence with, and when the cakes are almost done let it cool a little.—*Mrs. Franklin.*

CREAM.—Boil one pint of milk, dissolve one tablespoonful of corn starch in a little cold milk, add one cup of sugar, two eggs; add this to the boiling milk and boil three minutes; take from the stove and add a piece of butter the size of a walnut, and one teaspoonful of lemon juice. Cut a place in each cake and put in the cream.—*Mrs. Caldwell.*

Coffee Cake.—One-half cup of butter, one-half cup

of sugar, one cup of molasses, two eggs, one-half cup of strong coffee, one teaspoonful of soda, cinnamon and clove, two full cups of flour, nutmeg.

Sponge Cake.—Seven eggs, the grated rind and juice of one lemon, the weight of seven eggs in sugar, and the weight of four eggs in flour. Beat the yolks well, add sugar and grated lemon rind, beat well; add flour, beat well; add juice and beaten whites. Place in a hot oven and do not look at it for fifteen minutes.—*Mrs. Waterman.*

Sponge Cake.—Three eggs not separated, one and one-half cups of sugar, one and one-half cups of flour, one teaspoonful of yeast powder, one-half cup of cold water. Will keep moist several days.

Sponge Cake.—One cup of sugar, one cup of flour, five eggs. Beat the yolks with the sugar thoroughly, add to this the juice of half a lemon and some salt. Stir in the whites after they are beaten to a stiff froth; lastly stir in the flour slowly and very gently. Bake in a slow oven.—*Mrs. Cushing.*

Ribbon Cake.—One cup of butter and two cups of sugar beaten to a cream; add four eggs, one cup of milk with one teaspoonful of soda, and four cups of flour with two teaspoonfuls of cream of tartar. Bake two sheets plain. For the dark sheet, add to the remainder of the mixture one tablespoonful of molasses, one cup of currants, one cup of raisins, and one-quarter of a cup of citron, spice to taste. When baked, moisten the sheets with the white of an egg, placing the dark sheet between. Frosting: the whites of two eggs and one and one-half cups of sugar, well beaten.

Nut Cake.—One cup of butter, two cups of sugar, the yolks of four eggs, one cup of water, one-half teaspoonful of soda, three cups of flour with one spoonful of cream of tartar, two cups of picked walnuts, the whites of the eggs beaten to a stiff froth. Will make two loaves.

Walnut Cake.—One cup of milk, three-fourths of a cup of butter, two cups of sugar, three cups of flour, three eggs, one teaspoonful of soda and two of cream of tartar, a small cup of English walnuts chopped fine. Beat the butter and sugar together, add the milk. Beat the yolks and whites separately, and add the meats after the other ingredients have been beaten thoroughly. Frost the cake (baked in two pans) with white frosting, and some whole meats of the nuts laid over the top.

Feather Cake.—Two cups of sugar, one-half cup of butter, three cups of flour, three eggs, beaten separately, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar.—*Mrs. Cushing.*

Silver Cake.—Whites of four eggs, one cup of powdered sugar, one-half cup of corn starch (mixed with the flour), one cup of flour, one-half cup of butter, one-half cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Beat the butter and sugar to a cream, add the whites beaten to a froth, then flour, then milk.—*Mrs. Libby.*

Gold Cake.—One cup of sugar, one-half cup of butter, yolks of four eggs, and one whole egg, one-half cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, two cups of flour.—*Mrs. Libby.*

Brides Cake.—Whites of six eggs beaten to a stiff froth, one cup of sugar, half a cup of butter, one teaspoonful of cream tartar, half a teaspoonful of soda, half a cup sweet milk, two and a half cups of flour. Put the cream tartar in the flour and soda in the milk, and put the milk in last.—*Mrs. Franklin.*

Groom Cake.—Same as above, except use the yolk of eggs instead of the whites.—*Mrs. Franklin.*

Gold Frosted Cake.—The whites of two eggs, one-half cup of butter, one cup of sugar, one-half cup of milk, one and one-half cups of flour, one and one-half teaspoonfuls of yeast powder, a little salt. Flavor with nutmeg.

FROSTING FOR THE CAKE.—Take the yolks of the eggs, beat them well, adding half a pound of powdered sugar. Flavor with vanilla, frost it while warm.—*Mrs. Cushing.*

Silver Cake.—Two cups of flour, one cup of white sugar, one-half cup of milk, one-half cup of butter, one-half teaspoonful of soda, one teaspoonful of cream of tartar, the whites of three eggs, flavor with grated lemon rind. Take the yolks of the eggs and brown sugar, and proceed to make the Gold Cake as above.

Lemon Cake.—One cup of butter, three cups of powdered sugar. Beat them to a cream, stir in the yolks of five eggs well beaten, dissolve one teaspoonful of saleratus in a cup of milk, the juice and rind of one lemon, add the whites of five eggs, sift in as light as possible four cups of flour. Bake in two long tins.—*Mrs. Fowle.*

Attica Cake.—Dark. One scant cup of brown sugar, one-half cup of sour cream or milk, one heaping cup of flour, a piece of butter the size of an egg, the yolks of two eggs, one teaspoonful of soda, cloves, cinnamon, nutmeg, raisins. If sour milk is used, double the quantity of butter. Bake in one layer.

Light Cake.—One scant cup of butter, one and one-half cups of white sugar, one-half cup of milk, two cups of flour, three eggs, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Flavor with vanilla, bake in two layers. Take the whites of eggs from the dark cake for frosting, and spread it between the layers and on the top.—*Miss Proctor.*

Mrs Williams' Queen Cake.—One pound of sugar, one pound of flour, three-quarters of a pound of butter, six eggs, one glass of wine, one glass of brandy, one glass of milk. Dissolve in the milk a small half teaspoonful of soda. Directions for mixing: rub the butter and sugar to a cream, add the brandy and wine, then the yolks of the eggs well beaten, next a little flour, then the milk, then the whites of the eggs and the remainder of the flour, raisins and citron, flavor with mace or nutmeg.

Fruit Cake.—Two cups of sugar, one and one-half cups of butter, four cups of flour, one-half cup of molasses, five eggs, two tablespoonfuls of brandy, one pound of currants, one pound of citron, two cups of raisins, quarter of a teaspoonful of soda, much or little spice.—*Mrs. Rogers.*

Imperial Cake.—One pound of butter, one pound of sugar, one pound of flour, one pound of raisins, eight

eggs, quarter of a pound of citron, quarter of a pound of almonds, blanched and chopped, quarter of a pound of English walnuts, a little mace, two glasses of wine. Bake one hour.—*Mrs. Ireson.*

Fruit Cake.—One pound of flour, one pound of butter, one pound of sugar, one pound of citron cut fine, two pounds of raisins, two pounds of currants, four nutmegs, one tablespoonful of cloves, cinnamon, one glass of wine, one glass of brandy, twelve eggs.—*Mrs. Ireson.*

Drop Cakes.—One half cup of butter, one cup of sugar, two eggs, one-half cup of sweet milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one and one-half cups of flour. Drop from a teaspoon on to *hot* pans, leave quite a space between them, put into a hot oven to finish. These are very nice to put two together, with jelly between, and frost with plain or chocolate frosting.—*Mrs. Tinkham.*

Jelly Roll.—One cup of sugar, four eggs, one cup of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Pour the mixture on buttered tin sheets, spread thin (a little will cover them). It will bake in a moment; while hot, spread jelly over it and roll up quickly. To be sliced when served. Sift powdered sugar over it before sending to the table.

Nantucket Cake.—Five cups of flour, three cups of sugar, one and one-half cups of butter, one and one-half cups of milk, four eggs (reserving the white of the fifth egg for frosting), one-half teaspoonful of soda, one teaspoonful of cream of tartar, the soda and cream of tartar rubbed into the sugar dry. The white of the egg

mixed with one cup of sugar, one teaspoonful of pulverized starch, and essence of lemon juice, makes the frosting.—*Mrs. Croswell.*

Harrison Cake.—One cup of butter, one cup of sugar, one cup of molasses, one cup of milk, one teaspoonful of soda, one teaspoonful of cassia, one teaspoonful of clove, three eggs, half of a nutmeg, one pound of raisins stoned and chopped, one-quarter of a pound of citron, three heaping cups of flour. This will keep a long time —*Mrs. Marshall.*

Raised Cake.—Three pounds of dough, one and one-half pounds of sugar, three-quarters of a pound of butter, four eggs, one pound of raisins, one-half teaspoonful of soda, half of a nutmeg Mix together and put in pans to raise before baking.—*Miss West.*

Election Cake.—One cup of butter, two cups of sugar, three cups of dough, two eggs, spices. Let it rise until light.—*Mrs. Rupp.*

Marble Cake.—One cup of butter, two cups of powdered sugar, three cups of flour, four eggs, one cup of sweet milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar sifted with the flour. When the cake is mixed take out a teacupful of the batter, and stir into this a great spoonful of grated chocolate wet with a scant tablespoonful of milk, and put in a layer of the light cake in each pan and mix in some of the dark, then more of the light, and so on.—*Mrs. Skates.*

Maizena Cake.—One cup of sugar, one-half cup of butter, beaten to a cream; the yolks of three eggs and

the whites of two, reserving one white for frosting; one-half cup of milk, one-half teaspoonful of soda dissolved in the milk, one cup of flour, two-thirds of a cup of maizena, one teaspoonful of cream of tartar sifted into the flour.—*Mrs. Spurr.*

Pound Cake.—Weight of four eggs in sugar and butter, and of five eggs in flour. Beat the butter and sugar to a cream, add four eggs well-beaten, the flour, a wine-glass of wine, and a small bit of soda dissolved in a little water the last thing. Bake in hearts and rounds and put a small piece of citron on the top of each, and sprinkle a little sugar over before placing in the oven.—*Mrs. Rising.*

Almond Cake.—One and one-half cups of sugar, one-half cup of butter, one and one-half cups of flour, one-half cup of corn starch, one-half cup of milk, one teaspoonful of cream of tartar, one and one-half teaspoonfuls of soda, the whites of six eggs. Mix the butter and sugar to a cream, add the corn starch, then the milk and soda, then the flour and cream of tartar, then the eggs. If you prefer, you may use two teaspoonfuls of Baking Powder instead of soda and cream of tartar, mixing the Powder with the flour. Blanch and slice one and one-half cups of almonds and spread over the cake, sprinkle sugar over all and bake in a moderate oven. This makes one sheet.—*Mrs. Caldwell.*

Rogers Cake.—One and one-half cups of sugar, three-quarters of a cup of butter, three cups of flour, two eggs, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, flavor with vanilla.

Doughnuts.—One cup of sugar, one cup of milk, a piece of butter the size of a walnut, one egg, one teaspoonful of cream of tartar, one-half teaspoonful of soda, flour to make it not too stiff, just enough to roll (this is the secret of light doughnuts). Fry in plenty of hot fat. —*Mrs. Libby.*

Soft Molasses Gingerbread.—Melt a cup of butter and mix with a pint of molasses, one pint of flour, one-half pint of milk, one tablespoonful of ginger, two teaspoonfuls of soda, two eggs well beaten, add flour to render it the consistency of pound cake.—*Mrs. Fowle.*

Sugar Gingerbread.—One and one-half pounds of flour, three-quarters of a pound of sugar, one-half pound of butter, four eggs, one-half teaspoonful of soda dissolved in one tablespoonful of milk, one tablespoonful of ginger. The butter should be rubbed into the flour, then soda added, and then the eggs well beaten. Should be rolled about one-quarter of an inch thick. Will keep months.—*Miss West.*

Hard Sugar Gingerbread.—Boil one cup of sugar and a gill of water together, add a half cup of butter to them while hot; cool this. When cool, add one-half teaspoonful of soda, one tablespoonful of ginger, and four cups of flour. Roll thin.—*Mrs. Croswell.*

Sugar Gingerbread.—Two cups of sugar, one cup of butter, one-half cup of milk, three eggs, three cups of flour with one teaspoonful of yeast powder, two tablespoonfuls of ginger. Bake in a deep pan.—*Mrs. S. A. Andrews.*

Soft Ginger Cookies.—One cup of brown sugar,

one cup of molasses, three-quarters of a cup of butter, one cup of milk, one tablespoonful of ginger, one and one-half teaspoonfuls of soda, as little flour as you can use to roll out one-quarter of an inch thick.—*Mrs. Fowle.*

Ginger Snaps —One cup of butter, one cup of molasses, one cup of sugar, seven cups of flour, one tablespoonful of ginger and one tablespoonful of vinegar. Put the molasses, butter and sugar in a pan and boil it, then let it cool, and add the vinegar to form molasses, then the other things, and roll as thin as possible. This will be very crisp.—*Miss West.*

Jumbles.—Four eggs, three cups of sugar, one cup of butter, one teaspoonful of extract of lemon, one teaspoonful of soda, flour enough to roll. Roll out with sugar.—*Mrs. Fowle.*

Rich Jumbles.—One-half pound of butter, one-half pound of sugar, three-quarters of a pound of flour, two eggs, half a glass of brandy and a teaspoonful of vanilla, spread with a knife on gingerbread tin, and sprinkle with granulated sugar. Bake about ten minutes.—*Mrs. McLean.*

Hermit Cake.—One cup of butter, two cups of brown sugar, three eggs, one teaspoonful of soda, one tablespoonful of milk, one cup of chopped raisins, flour enough to roll out thin.—*Mrs. McLean.*

Cookies.—One and one-half cups of butter, two and one-half cups of sugar, five cups of flour, two eggs, one-half cup of milk, one even teaspoonful of soda. Roll very thin and bake in a quick oven.—*Mrs. Cushing.*

Vanilla Wafers.—One cup of sugar, two-thirds of a cup of butter, four tablespoonfuls of milk, one tablespoonful of vanilla, one egg, one and one-half teaspoonfuls of cream of tartar, two-thirds of a teaspoonful of soda, flour to roll out. Roll very thin and bake in a quick oven.—*Mrs. Caldwell.*

Hunting Nuts.—One-half pound of butter, the same of sugar, one-half pint of molasses, one-half tablespoonful of cinnamon, the same of allspice and cloves, one-half teaspoonful of soda. Flavor enough to make them stiff enough to roll out.—*Mrs. Rupp.*

PICKLES, PRESERVES, JELLIES, ETC.

Pickalili.—Slice a peck of green tomatoes and put them in a brine (one pint of salt to a pail of water) over night, then rinse them off, add one large cabbage, twelve onions and three radishes or a little horseradish, chop them quite fine, add spice to your taste, scald it well, then put in fresh vinegar, with a cup of brown sugar and three or four red or green peppers chopped.—*Mrs. Mulligan, Buffalo, N. Y.*

Chow-Chow.—Put to one peck of sliced tomatoes one cup of salt, to stand over night. In the morning drain off the water and put them into a kettle; add four onions sliced, two green peppers chopped, clove, allspice, cinnamon, mustard, one tablespoonful of each, one cup of sugar. Cover with vinegar and boil till soft.—*Mrs. J. A. Rogers.*

Tomato Ketchup.—One peck of ripe tomatoes, two tablespoonfuls of salt, two tablespoonfuls of mustard, one tablespoonful of black pepper, one tablespoonful of ground clove, one teaspoonful of cayenne pepper, one pint of vinegar. Cook the tomatoes enough to strain through a sieve, then add the vinegar and boil away one half, then add the spices and cook a very little.—*Mrs. Marshall.*

Chili Sauce.—Six large ripe tomatoes, two large onions and two green peppers chopped fine, one cup of vinegar, one teaspoonful of clove, one teaspoonful of cinnamon, two tablespoonfuls of sugar, one tablespoonful of salt. Cook together slowly until quite thick, when it is ready for use.—*Mrs. Marshall.*

Pickles.—Let the gherkins stand in good cider-vinegar twenty-four hours, then take them out, wipe carefully while the vinegar in which they have been standing boils, skim until clear. Put the gherkins, a few at a time, in the boiling vinegar, and let them stay till heated through. Then put in two-quart glass jars a layer of gherkins, then a layer of cloves, allspice, mustard seed, salt, little onions and peppers which have been quartered; then another layer of gherkins, and so on. When the jar is full as can be of the gherkins, put on the the top a piece of alum as large as a bean; that makes them rich. When the jars are all full, add the boiling vinegar and cover as you would can preserves. This makes very nice pickles and they never soften.—*Mrs. E. Tufts.*

Spiced Grapes.—After washing the grapes, squeeze the pulps from the skins, put the pulps into a kettle and

cook until tender, strain, and then add the skins, and weigh. To this add sugar and spices in the following proportions: five pounds of grapes, four pounds of sugar, a wine-glass each of cloves and cinnamon, and one pint of vinegar. Boil two or three hours, or until sufficiently tender.—*Miss Proctor.*

Pickled Peaches.—Eight pounds of fruit, four or five pounds of sugar, one quart of vinegar, two cloves in each peach, whole allspice and cinnamon. Cook until tender and soft, then take the peaches out and boil the syrup down.—*Mrs. Merrill.*

Sweet Pickled Lemons.—One dozen lemons, two coffee-cups of brown sugar, one-half cup of whole white mustard seed, one-half cup of whole allspice, one-half cup of whole cloves, one-quarter of a cup of mace, a half cup of salt, one-half teaspoonful of cayenne pepper. Score the lemons through, set them in your jar and sprinkle on the mixture. Cover with good cider vinegar, and set in a kettle of water to boil two hours, or till tender. Let them stand several weeks before eating.—*Mrs. J. N. Brown.*

Sweet Pickled Tomatoes.—One-half peck of ripe tomatoes stuck with cloves, one quart of vinegar, two pounds of sugar, spices. Make a syrup of the vinegar, sugar and spices, add the tomatoes and boil soft. Take them out and boil down the syrup one-half, then pour over.—*Mrs. J. N. Brown.*

Spiced Currants.—Five pounds of currants, three pounds of sugar, one pint of vinegar, two teaspoonfuls of cinnamon, one and one-half teaspoonfuls of allspice,

one teaspoonful of cloves, one-half teaspoonful of cayenne pepper, one nutmeg. Put it all together and boil slowly one hour.—*Mrs. Merrill.*

Sweet Pickle.—To seven pounds of fruit, one quart of vinegar, three pounds of sugar, a tablespoonful each of cinnamon and cloves. Do not pare the fruit; cut out the blossom end, boil in the syrup until tender; do not let the fruit break. After removing the fruit, boil down the syrup, tie the spice in a cloth, leaving room for it to swell, pour syrup over the fruit, leaving the spice bag in. This is nice for apple or pear.—*Mrs. Fowle.*

Canned Blueberries.—To four pounds of berries put one pound of sugar, but no water. Cook five minutes after they begin to boil.

Strawberry Preserve.—To one pound of berries use a quarter of a pound of sugar, make a syrup of the sugar, using as little water as possible. When this boils, add the berries and let all boil up once, bottle immediately. Blackberries may be preserved in the same way, using half a pound of sugar.

Blackberry Jam.—To one pound of berries use two-thirds of a pound of sugar, wash the berries and add the sugar. Cook ten minutes.

Canned Pears.—Pare the fruit, put a clove in the blossom end of each. To a pound of sugar a coffee cup of water; let this come to a boil, then put in the fruit and cook until tender. Have the jars hot, and pour the fruit in while very hot, and seal the jars at once.—*Mrs. Fowle.*

Plums.—To a pound of fruit, three-quarters of a pound of sugar, a cup of water to each pound of sugar, let the syrup come to a boil, then add the fruit, and cook slowly until the skins begin to crack. Put in jars while hot.—*Mrs. Rising.*

Quince.—Pare and quarter the quinces; to one pound of fruit allow half a pound of sugar. Before adding the sugar, boil the fruit until tender in water sufficient to cover well, then take it out carefully and lay on a platter, add the sugar and boil up, then put in the fruit and boil up again, and can while hot.—*Mrs. D. B. Rising.*

Peaches.—Pare and cut in halves, taking out the stones, use half a pound of sugar to a pound of fruit, make a syrup, adding a cup of water to each pound of sugar, let the syrup boil, then add the fruit. Cook until tender, put in jars while hot.—*Mrs. D. B. Rising.*

Pineapple Preserve.—Pare the pineapples, take a fork and shred them until nothing is left but the core, make a syrup allowing quarter of a pound of sugar to a pound of pineapple, when the syrup is boiling add the pineapple and boil two minutes.—*Mrs. Caldwell.*

Preserved Cherries.—Take the weight of the cherries in sugar, and to two pounds of sugar allow half a pint of water. Make a syrup of this, and when clear boil the cherries till tender, do not put many in at a time. When they are all done, let the syrup boil an hour, and pour it over them while hot. I think the preserves are much nicer to have the cherries stoned. That will be very little trouble if they are ripe. Snap the stones out as you would the inside of a grape.—*Mrs. E. Tufts.*

Blackberry Wine.—Three quarts of juice, one quart of cold water, three pounds of white sugar; put into a jug, leave out the cork, place over the top a piece of lace, set it in the cellar, shake it occasionally, and in March draw off carefully into bottles and cork tight. The older it is, the better.

Nectar.—Five pounds of white sugar, two quarts of water, quarter of a pound of tartaric acid. After the sugar and water are dissolved, add the acid and the whites of two eggs beaten and stirred into it. Let it stand over night, then strain and bottle. Flavor with anything; checkerberry is nice. Directions for using: three tablespoonfuls of nectar to about half a tumbler of water, then add one-quarter of a teaspoonful of soda, and drink quick.—*Mrs. Rogers.*

Cider Jelly.—Dissolve a package of gelatine in a pint of cold water. When dissolved add a pint of boiling water, a quart of cider, two cups of sugar, the juice of one lemon. Let the whole come to a boil, then put in moulds to cool.—*Mrs. Cushing.*

Grape Jelly.—Three pints of water to ten pounds of grapes. Boil twenty minutes, strain through a flannel bag, measure and put on to boil, and when it boils add equal measure of sugar and boil ten minutes longer. Ten pounds of fruit will make four quarts of juice.—*Miss A. B. West*

Essence of Lemon.—Take nice fresh lemons and pare the rind off, being careful not to get any of the white part, and put it into cologne alcohol.—*Mrs. J. N. Brown.*

Watermelon Rind Preserve.—Cut the rind of a watermelon into square pieces; pare, and scrape off the pink. Put the pieces into boiling water, change the water after it boils five minutes, boil until soft, turn into a sieve and drain. Prepare a syrup, three-quarters of a pound of sugar to a pound of melon; put the pieces into the syrup and boil three hours, leave the porcelain kettle over night, covering it. The next day, boil two sliced lemons in a little water until soft, add this to the syrup and rind, letting it simmer three or four hours. The longer it cooks, the darker and richer the preserve. If the syrup dries away, add a little boiling water, but boil thoroughly after it.—*Mrs. Croswell.*

CANDY.

Sugar Candy.—Two cups of sugar, one cup of water, one teaspoonful of vinegar, a piece of butter the size of a walnut. Flavor with vanilla, a drop or two at a time, while being pulled. Let the candy boil about twenty minutes, or until it hardens when dropped into cold water.—*Mrs. Forde.*

Chocolate Caramels.—One cup of scraped chocolate, two cups of sugar, one cup of molasses, one cup of milk, a piece of butter the size of an egg. Boil twenty minutes and pour into buttered tins. Mark off into squares when partly cool.

Caramels No. 2.—Two cups of sugar, two cups of molasses one-half cup of cream, one-half pound of grated

chocolate, a piece of butter the size of an egg, a little salt.—*Mrs. Croswell.*

Molasses Candy.—One cup of sugar, two cups of molasses, one teaspoonful of vinegar, a piece of butter the size of a walnut. Boil from fifteen to twenty minutes, try in cold water.

Cream Walnuts.—Two cups of white sugar, one cup of water; boil ten minutes, take it from the stove, and beat until it begins to harden. Take half of an English walnut, put on some of the cream, then place the other half of the walnut, set in a buttered plate.—*Miss Caldwell.*

Butter Taffy.—A piece of butter the size of an egg, one-half cup of water, one cup of sugar, one tablespoonful of molasses, two tablespoonfuls of vinegar. Boil about twenty minutes.—*Mrs. Partridge.*

Vanilla Caramel.—Two cups of sugar, one-half cup of molasses, a small piece of butter, vanilla extract. *Mrs. Partridge.*

Chocolate Cream.—Inside: four cups of granulated sugar, one cup of water, two tablespoonfuls of corn starch dissolved in a little water. Let these boil steadily for ten minutes, take from the fire and stir until nearly cool, then add one and one-half teaspoonfuls of vanilla. Outside: dissolve half a cake of bakers' chocolate by warming, have ready a buttered pan, and spread a very thin layer of the outside, and then a layer of the inside, which should be thick and creamy, and then another of chocolate.—*Mrs. Partridge.*

Chocolate Creams.—Two cups of sugar, one cup

of milk or water. Boil three minutes, set the kettle in a pan of cold water, and beat quickly until it comes to a cream. Roll into little balls. Melt half a cake of chocolate, then dip the balls into it and set away to cool.—*Miss Caldwell.*

DISHES FOR THE SICK.

Beef Tea.—To half a pound of lean beef cut into small pieces and put into a bottle with a large opening, add quarter of a pint of cold water, and cork tight. Set in a basin of water and let it come slowly to a boiling point, but not boil. Let it stand two hours, strain, and salt.—*Miss Caldwell.*

Nutritive Meat Jelly.—Three pounds of lean beef fillet, three pounds of lean veal, three pounds of lean mutton. Cut up small and simmer in a saucepan without any water, slowly eight hours. Strain and let it jell. Take one teaspoonful at a time.—*Mrs. Waterman.*

Chicken Broth.—Put the bones and about one pound of the lean meat of chicken into a saucepan with three pints of water. When it comes to a boil, skim well, simmer three hours, strain and salt. If the patient can bear it, a little rice or tapioca boiled with it is an improvement.—*Mrs. Rogers.*

Chicken Jelly.—A raw chicken or fowl pounded with a mallet, bones and meat together; plenty of cold water to cover it well. Heat slowly in a covered vessel and let it simmer until the meat is in rags and the liquid

reduced one-half. Strain and press, first through a colander, then through a coarse cloth. Salt to taste, and pepper if liked. Skim when cool.—*Miss Proctor.*

Rice Gruel.—One teacupful of rice put in a very little water to swell, then add two quarts of water and boil until reduced to one quart. Strain, salt, and sweeten to taste.—*Mrs. Merrill.*

Indian Meal Gruel.—Mix two spoonfuls of meal with a little cold water, and stir into a pint of boiling water. Boil fifteen minutes. Salt and add milk after taking from the fire.—*Mrs. Croswell.*

Corn Starch Porridge.—Dissolve one teaspoonful of corn starch in a little cold milk, and stir into a cup of boiling milk, salt. Boil about five minutes. A milk biscuit toasted, and the hot porridge turned on and then removed, gives a little flavor to any gruel, which some like for a change.

Rennet Whey.—Turn a tablespoonful of rennet into a pint of luke-warm milk. Let it stand half an hour and strain and sweeten.—*Mrs. Croswell.*

Arrowroot Custard.—Three teaspoonfuls of arrowroot, one pint of milk, or, if the stomach is weak, a part water. Mix the yolk of an egg with the arrowroot and part of the cold milk. Scald the rest of the milk, gradually stir in the mixture, and if not thick enough let it boil a little. Sweeten and salt.—*Mrs. Merrill.*

White of Egg Custard.—Whites of three eggs, quarter of a teaspoonful of salt, two tablespoonfuls of sugar, a light grating of nutmeg, one pint of rich new

milk. Beat the sugar, eggs, salt and nutmeg together, then add a little milk, beat a few minutes longer, add the rest of the milk, put into custard cups. Place in a pan of warm water and bake in a slow oven until they are firm in the centre.

Blanc Mange. — One teaspoonful of Sea Moss Farina mixed in a little cold milk. Let it stand until it thickens, then stir into a quart of boiling milk and boil slowly five or ten minutes. One teaspoonful of vanilla. Strain through a sieve, and mould.—*Mrs. Croswell.*

Gloucester Jelly.—One ounce each of rice, sago, and pearl barley. Simmer in three pints of water, strain. When cold it will be a jelly. Dissolve this in wine, milk or broth.

Tapioca Jelly.—Choose the largest pieces, pour cold water over (to wash it) two or three times, then soak it in fresh water five or six hours and simmer it in the same until it becomes clear. Put in lemon juice, wine and sugar. It thickens very much.

Moss Jelly.—Take a cup of Irish moss, rinse in cold water, then put it in a quart of cold water and let it boil for a few minutes. Strain, and add lemon juice and sugar to taste, put in moulds and set in a cool place. Better relished when frozen hard. This is excellent for lung and throat troubles.—*Mrs. J. A. Rogers.*

MISCELLANEOUS REMEDIES.

Earache.—A little black pepper in cotton dipped in sweet oil is the quickest remedy for earache.—*Mrs. Croswell.*

Hoarseness.—Beat the white of an egg, add the juice of a lemon, sweeten with white sugar. A teaspoonful at a time.—*Mrs. Croswell.*

To prevent thread or silk from knotting when sewing, draw the thread across a cork.—*Mrs. Rogers.*

Caution.—Never enter a sick room in a state of perspiration, as the moment you become cool the pores absorb. Do not approach contagious disease with an empty stomach, nor sit between the sick and the fire, because the heat attracts poisonous vapors.

Cough Medicine.—Two teaspoonfuls of molasses, one teaspoonful of paragoric. Half a teaspoonful for a dose.—*Mrs. Partridge.*

Cough Mixture.—One ounce of thoroughwort, one ounce of stick licorice, one ounce of slippery elm, one ounce of flax seed. Steep in one quart of cold water until the strength is extracted, then strain, and add one pint of molasses and one-half pound of sugar, and boil long enough to make a syrup. Take a teaspoonful or more occasionally. Half this rule is sufficient for any ordinary purpose.—*Miss Proctor.*

Remedy for Croup.—A piece of fresh lard the size of a nut, rubbed up with sugar, as cold sauce is made. Give a little at intervals of twenty minutes.

For Croup.—A teaspoonful of powdered alum mixed thoroughly with molasses. It can be kept in a bottle and always ready for immediate use.—*Mrs Croswell.*

Honey Syrup for Coughs—Three and one-half pounds of honey in the comb, one-half pint of cider vinegar. Simmer the honey and vinegar together until the comb is dissolved. Let it cool, take off the wax, and strain through a muslin cloth and add two ounces of the tincture of cayenne. A teaspoonful five or six times a day. This is highly recommended.—*Mrs. Marshall.*

To Keep Fruit Cake Moist.—Put two apples in the cake jar, and when they begin to shrivel replace with fresh ones. This will keep the cake moist.—*Mrs. Croswell.*

Cleansing Fluid.—Four ounces of white castile soap, four ounces of spirits of ammonia, two ounces of ether, two ounces of alcohol. Cut the soap fine, pour on to it one quart of boiling water, let it stand till dissolved, then add the other ingredients and four quarts of cold water. Apply with a sponge to any article greased. One teacupful of the Fluid to a pail of water, for washing carpets or anything.—*Miss Proctor.*

Soft Soap.—Put twenty pounds of grease, which has been tried out, into your barrel, also seventeen pounds of potash. Turn on this four kettles of boiling water and let it stand forty-eight hours, then add hot water every day and stir well, until your barrel is full and your soap the right thickness.—*A. B. West.*

To Whiten Unbleached Cloth.--For forty yards of cloth, one pound of chloride of lime. Put the cloth in strong soda water over night, then dissolve the lime in boiling water, strain through a cloth into sufficient water to cover it well. Keep it continually stirring for half an hour, then rinse in several waters and put it on to scald. It removes all the lime and does not rot the cloth. —*Mrs. Franklin.*

Blueing.—One ounce of Chinese Blue, one quart of boiling water.—*Mrs. Partridge.*

Hard Soap.—Slack one box of potash with one quart of hot water, then add one pint of cold water. When cool put into five pints of melted fat (the cleaner the nicer) and stir till it thickens. Set it aside till next day, then put it on the stove, add five quarts of warm water, stir thoroughly till dissolved, then turn it into a box (a soap box) to cool, then cut it into bars.

To Remove Ink Stains.—Ink stains may easily be removed from cotton or linen, by washing the spot that is stained in salt and water. This should be done previous to its being washed with soap, for soap sets the color.

To take out Iron Rust, Mildew, &c.—To one gallon of buttermilk add a double handful of grated horse radish. The goods should not remain in it more than twenty-four hours, as there is danger of it rotting in warm weather. It will also take the color out of lawn that fades, when boiling lye will not.

Washing Prints.—To wash prints, delaines and lawns, that will fade by using soap, make a starch water

similar to that made to starch prints with, and wash in two waters without any soap; rinse in clean water. If there is green, dissolve a little alum and put in the starch water.

Red Ants.—Wash your shelves down clean, and while damp rub fine salt upon them quite thick, let it remain on for a time, and the ants will disappear.

An Antidote for Tobacco—Trask, the anti-tobacco philanthropist, says that gentian root coarsely ground, chewed well, and the saliva swallowed, will cure the appetite for tobacco, if its use is persisted in for a few weeks. Take as much of it after each meal, or oftener, as amounts to a common quid of "fine cut" or "cavendish."

Prepared Glue.—Dissolve common glue in cider vinegar to the desired consistency, and when it becomes too thick from evaporation, add more vinegar.

To remove Stains from Crape.—Boil a handful of fig leaves in a quart of water until it becomes a pint, and then apply the liquid with a sponge to the stained spots, and it will entirely remove them.

To prevent Metals from Rusting.—Melt together three parts of lard and one part of rosin, and apply a very thin coating, which will preserve Russia iron stoves and grates from rusting during the summer, even in damp situations; it is equally effective on brass, copper, steel, etc., and is a very good waterproof composition for leather.

Charcoal for Flowers.—It has been ascertained

that powdered charcoal, when placed around rose bushes and other flowers, has the effect of adding much to their richness.

To Kill Vermin.—Pour a gallon of boiling water on one pound of tobacco leaves, let it stand half an hour and then strain. This decoction is certain death to vermin on plants or animals.

To Preserve Dried Fruits—In the spring, before the worms appear, wash your dried fruit in a liberal quantity of warm water, as if preparing them for cooking. Shake the water from them and dry them, either in the house or outside; you will thus be too early for the insects and will secure your fruit from them.

How to tell Good Eggs.—If you desire to be certain that your eggs are good and fresh, put them in water; if the butts turn up, they are not fresh. This rule is infallible.

To Make Meat Tender.—Carbonate of soda or baking powder sprinkled over meat and allowed to remain for several hours, will make it tender and juicy. Wash it off before using and no taste will be perceived.

Mucilage for Labels.—Macerate five parts of good glue in twenty parts of water for twenty-four hours, adding twenty parts of rock candy and three parts of gum arabic. A few drops of oil of cloves or alcohol will preserve a quart of this mucilage from turning sour.

Sealing Wax for Fruit Cans.—Take eight ounces of rosin, two ounces of gum shellac, one-half ounce of beeswax, one and one-half ounces of English

vermillion. Melt the rosin and stir in the vermillion; then add the shellac slowly, and afterwards the beeswax. This will make quite a quantity, and needs only to be melted to be ready at any time.

To Destroy Ants.—Procure a large sponge, wash it well and press it dry. Then sprinkle over it some fine white sugar, and place it near where the ants are troublesome. They will soon collect upon the sponge, when you must dip it in boiling water; press dry and repeat the former operation.

To Cure Meat.—To one gallon of water take one and one-half pounds of salt, one-half pound of sugar, one-half ounce of saltpetre, one-half ounce of pearlash. Boil together, skim off all the dirt which rises to the top. Put in a tub to cool, and when cold pour it over the meat, so that it is fully covered.

How to Remove Stains.—To remove either strawberry or coffee stains from linen, place the article over a pail or tub, pour a small stream of boiling water on the spot, and the stain will disappear. Pour the water from as great a height as possible.

Washing Silver Ware.—Silver ware should not be washed in soapsuds, as it destroys the lustre and makes it look like pewter. When it wants polishing, take a piece of soft leather and whiting and rub it hard, which will produce a permanent lustre and not injure the articles.

Camphor as a Remedy for Mice.—To preserve seeds from the depredations of mice, mix pieces of gum camphor therewith. If camphor is placed in

drawers, it will drive away the mice, who seem to dislike the odor and keep at a good distance from it.

To Prevent Cakes Sticking.—If you will rub your griddle with fine salt, before you grease it, your buckwheat or other cakes will not adhere to it and thus break or burn.

Hints for Clear Starching. — Collars, undersleeves, or handkerchiefs of very fine muslin or lace, will not bear much squeezing or rubbing when washed. They are made perfectly white and clean without either, by the following process: Rinse them carefully in clean water, then soap them well with white soap, place flat in a dish or saucer, cover with water, and place them in the sun. Let them remain two or three days, changing the water frequently, turning them. Once every day take them out, rinse carefully, soap, and place in fresh water. The operation is a tedious and rather troublesome one, but the finest embroidery or lace comes out perfectly white, and is not worn at all, where, in common washing, it would be very apt to tear. When they are white, rinse and starch in the usual way.

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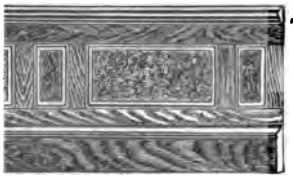

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